

Ameal Loureiro 2021 6x75cl

Winemaker Notes

Nose is dominated by citrus fruits and floral notes. On the palate it is vibrant and balanced, with a fruity and lingering finish. Wine with a great capacity for evolution.

Vineyard

Sourced from own vineyard in the sub-region of Lima Valley, planted on deep, fertile granite soil.

Winemaking

Manual harvest, pneumatic pressing of whole grapes. Cold decanting of the must for 24 hours. Fermentation at a controlled temperature 10 - 15°C for 12 to 15 days. In contact with the lees for about 6 months in stainless steel vats at a controlled temperature.

Vintage

The year started with a relatively rainy winter and spring. This resulted in a year of hard work in the vineyard and low production. The summer was cool compared to the average and therefore the ripening of the grapes was slow and balanced. Despite this, we began the harvest on 8th September, a week earlier than usual.

Food match

Grilled and Roasted White Meats

Perfect as an aperitif or with chicken and parmesan salad or grilled fish.



Grapes

100% Loureiro

Region/Appellation

Vinho Verde

Alcohol by volume

11.50%

Residual Sugar

less than 1.5 g/l

pH

3.18

Total Acidity

7.3 g/l

Drinking Window

2024 - 2035+

Tasting Guide

1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed

27/07/2024