

Ameal Loureiro 2023 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 2023 wine year in the Vinho Verde region was a year of high precipitation and heat. Therefore, work in the vineyard was challenging. During the vegetative rest period (Autumn - Winter), higher values of temperature and precipitation were recorded. Thus, there was no lack of water throughout the cycle. In Spring and Summer, both precipitation and temperature remained high, leading to a significant advance in ripening. Yields were slightly lower, which led to more profound and balanced ripenings. Historically, we started harvesting in August, with healthy grapes of great potential.

Food match

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

Grapes

100% Loureiro

Region/Appellation

Vinho Verde

Alcohol by volume

12%

Residual Sugar

less than 15 g/l

pH

3.17

Total Acidity

6.1 g/l

Drinking Window

2025 - 2030+

Tasting Guide



Tasting note printed

09/01/2026

