# **ESPORÃO**

#### Grapes

100% Loureiro

Region/Appellation Vinho Verde

Alcohol by volume 12%

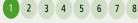
Residual Sugar less than 15 g/l

pН 3.17

**Total Acidity** 6.1 g/l

**Drinking Window** 2025 - 2030+

## **Tasting Guide**



Medium

Tasting note printed 07/10/2025

# 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.