

## 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

07/10/2025