

Complex aromas of citrus fruit with floral and spicy notes from the barrel ageing. Concentrated, with fuller body, it has a long and persistent finish, showing a great capacity for long-term ageing.

Sourced from Marinhãs vineyard of Quinta do Ameal, located at slightly elevated altitude of 33 meters.

Manual harvest, pneumatic pressing of whole grapes. Cold decanting of the must for 24 hours. Fermentation at controlled temperature (10 – 15°C), between 12 and 15 days. Spontaneous malolactic fermentation. Matured on thin lees in 500L French oak barrels for about 12 months, followed by 6 months in the bottle.

Autumn and Winter were very rainy. Spring had a rainy start followed by a drier period that contributed to the good development of the berries. Despite the initial pressure, it was a year without major phytosanitary problems, in which the grapes arrived at the winery in good condition and well-ripened. We began the harvest on 18 September.

Grilled and Roasted White Meats

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



100% Loureiro

Vinho Verde

11.50%

less than 1.5 g/l

3.06

6.8 g/l

2024 - 2035+

1 2 3 4 5 6 7 8

Dry

Medium

Sweet

25/04/2024