

Ameal Solo Único 2020 6x75cl

Winemaker Notes

Dominated by citrus fruits, characteristic of the Loureiro variety. On the palate it is vibrant and balanced, with a long and lingering finish.

Vineyard

100% Loureiro from Marejão vineyard of Quinta do améal.

Winemaking

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, 60% in stainless steel vats and 40% in concrete eggs, for 8 months.

Vintage

The agricultural year began colder and with a lot of rain. July was warmer and drier, accelerating ripening and berry development. August had milder temperatures and the rain in the middle of the month was fundamental in restoring the balance of the plants. These conditions allowed for optimum ripeness and concentration to be achieved, while maintaining the characteristic acidity of the region. We began the harvest on 7 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

3.04

Total Acidity

7.2 g/l

Drinking Window

2024 - 2035+

Tasting Guide



Tasting note printed

04/05/2024