

Bico Amarelo 2020

Winemaker Notes

Exuberant aromas, fresh and light, dominated by citrus fruits and tropical notes. Palate is dominated by fresh acidity, with good body and lingering finish.

Vineyard

Representing the diversity of the region and its main varieties where Loureiro is sourced from sub-region of Lima river, Alvarinho from Monção and Melgaço and Avesso from Baião.

Winemaking

Manual harvest, pneumatic pressing of whole grapes. Cold decanting of the must for 24 hours. Fermentation at controlled temperature (10-15°C) for 12 to 15 days. In contact with the lees, for about 3 months in a stainless steel vat at controlled temperature.

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, seafood dishes or sated cod portuguese specialities.



Grapes

40% Loureiro
30% Alvarinho
30% Avesso

Region/Appellation

Vinho Verde

Alcohol by volume

11.50%

Residual Sugar

less than 1.5 g/l

pH

3.17

Total Acidity

7 g/l

Drinking Window

2023 - 2027

Tasting Guide



Tasting note printed

25/04/2024