

Bico Amarelo 2021 6x75cl

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 year started with a relatively rainy winter and spring. This resulted in a year of hard work in the vineyard and low production. The summer was cool compared to the average and therefore the ripening of the grapes was slow and balanced. Despite this, we began the harvest on 8th 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

Region/Appellation
Vinho Verde

Alcohol by volume
11.50%

Drinking Window
2024 - 2028

Tasting Guide



Tasting note printed
27/07/2024