

## Bico Amarelo 2022 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

2022 was a very hot and dry year in the region. During dormancy (autumn-winter) higher temperatures and less rain than normal were registered. Water reserves were sufficient, however, through most of the growth cycle. Low rainfall levels in spring and summer helped to control vine disease. The ripening phase saw extremely high temperatures and low precipitation. So, the rain that fell September 4-7 and 12-15 helped finish off ripening and re-establish the fruit-acidity balance.

### Food match

Grilled and Roasted White Meats

Perfect as an aperitif, with seafood dishes or salted cod portuguese specialities.



### Grapes

60% Loureiro  
20% Alvarinho  
20% Avesso

Region/Appellation  
Vinho Verde

Alcohol by volume  
11.50%

Residual Sugar  
less than 1.5 g/l

pH  
3.22

Total Acidity  
6.6 g/l

Drinking Window  
2024 - 2026

### Tasting Guide



Tasting note printed  
10/09/2024