ESPORÃO

Grapes

60% Loureiro 20% Alvarinho 20% Avesso

Region/Appellation Vinho Verde

Alcohol by volume 11.5%

Residual Sugar less than 15 g/l

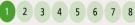
рΗ 3.18

Total Acidity 5.9 g/l

Drinking Window 2025 - 2028

Tasting Guide





Medium Sweet

Tasting note printed 31/07/2025

Bico Amarelo 2023 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 linguering finish.

Vineyard

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

Food match

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

