



WHITE 2022 • VINHO VERDE



This wine originates in the Lima sub-region, birthplace of the Loureiro grape variety. It seeks the most vibrant expression of the grape variety, demonstrating its potential to produce quality wines and its great capacity for evolution.

HARVEST YEAR

The 2022 farm year was a very hot and dry year in the region. During dormancy (October – Winter) higher than average temperatures for the period were reported with less rainfall than normal for the region. However, the water reserves were sufficient for practically the entire cycle. In spring and summer, the low rainfall helped in vine disease control. In the ripening period, temperatures were very high and rainfall, low. As a result, the rains that fell between 4 and 7 and 12 and 15 September helped to finish ripening, creating a good balance between fruitiness and acidity.

VARIETIES

Loureiro

VINIFICATION

Manual harvest, pneumatic pressing of whole grapes. Cold decanting of the must for 48 hours. Fermentation at a controlled temperature (16 °C-18 °C) for 12 to 15 days in stainless steel vats.

FERMENTATION AND AGEING

In stainless steel vats in contact with the fine lees for around 7 months.

BOTTLING

May 2023

TECHNICAL INFORMATION

Alcohol / Volume: 12%

Total Acidity: 6.7 g/l

pH: 3.13

Reducing Sugar: <1.5 g/l

AVAILABLE FORMATS

750 ml and 1.5 L

OENOLOGIST

Lourenço Charters

COLOUR

Yellow with green tones.

AROMA

Fresh, light and exuberant, dominated by hints of citrus fruits, orange blossom, stone fruits and tropical fruit aromas.

PALATE

Fresh, lively, vibrant and with good body. Persistent and refreshing finish.

AWARDS & REVIEWS

Wine Enthusiast

Top 100 Best Buys | 2019

Best Buy | 2020

Best Buy | 2021

Wine & Spirits

91 Pts | 2019

