



## WHITE 2023 • 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 2023 wine year in the Vinho Verde region was a year of high precipitation and heat. Therefore, work in the vineyard was challenging. During the vegetative rest period (Autumn - Winter), higher values of temperature and precipitation were recorded. Thus, there was no lack of water throughout the cycle.

In Spring and Summer, both precipitation and temperature remained high, leading to a significant advance in ripening. Yields were slightly lower, which led to more profound and balanced ripenings. Historically, we started harvesting in August, with healthy grapes of great potential.

### 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

April 2024

### TECHNICAL INFORMATION

Alcohol / Volume: 12%

Total Acidity: 6.1 g/l

pH: 3.17

Reducing Sugar: <1.5 g/l

### AVAILABLE FORMATS

750 ml and 1.5 L

### OENOLOGIST

Lourenço Charters & Mafalda Magalhães

### COLOUR

Yellow with green tones.

### AROMA

Fresh, light and exuberant, dominated by hints of citrus fruits and orange blossom.

### 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

