

JOÃO PORTUGAL RAMOS VINHO VERDE LOUREIRO 2021



Classification	Vinho Verde DOC
Type	Vinho Verde White
Grape Varieties	85% Loureiro and 15% Alvarinho
Region	Vinho Verde
Soil	Granite
Harvest	Manual in cases of 15 Kg
Vinification	After a pre-fermentation maceration at low temperature the grapes are pressed, and the juice is clarified. Fermentation takes place at controlled temperature of 16° C, for two to three weeks.
Alcohol	12% vol.
Total Acidity	6,8 g/l
Sugars	< 4 g/l
Tasting Notes	Fresh and elegant aroma, with citrus and floral notes combined with a pronounced minerality and long intense finish.
Pairings	It can be served as an aperitif or with light meals like fish, turkey, chicken, egg dishes and salads.