



LOUREIRO 2021

COUNTRY
Portugal

REGION
Sub-Region
Vale do Ave

PRODUCER
Casal de Ventozela

GRAPE VARIETY
Loureiro 100 %

WINE MAKER
Fernando Moura
Pedro Campos

ANALYSIS
Alcohol 12 %
Total Acidity 6.9 g/l
Red. Sugar 3 g/l
PH 3.2

VINIFICATION NOTES

Uniquely produced from the Loureiro variety, the grapes are harvested by hand and selected in the field and carefully transported to the winery in boxes of 18 kg. After a pre-fermentation maceration at low temperature, the grapes are pressed, followed by alcoholic fermentation at controlled temperature between 16°C and 18°C. After fermentation, the wine goes through ageing in a stainless-steel tank during which the fine lees in suspension are maintained to enrich flavorings for a minimum period of 4 months.

TASTING NOTES

Citrus color with glossy reflections, with intense flavors (passion fruit, grapefruit and melon). Also detected aromas of fresh apple. Persistent wine, which leaves a round flavor in the mouth with a refreshing acidity.

BEST SERVED WITH

Fish, seafood, white meat and salads. It should be served at a temperature between 8°C and 10°C.

