



WHITE 2022 • VINHO VERDE



Coming exclusively from the Marinhas plot on the estate, this complex and textured wine and showcases Loureiro's ability to produce great quality wines with excellent ageing potential. 6.650 bottles were produced.

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

PLOT

Marinhas

VINIFICATION

Manual harvest on September 27th, slight maceration was followed by the pneumatic pressing of whole grapes. Must decantation at cold temperatures for 24 hours. Spontaneous fermentation in used 500L French oak barrels and 2,000L Austrian oak *foudres*, lasting between 12 and 15 days.

FERMENTATION AND AGEING

Nine months on fine lees in 500-litre French oak barrels and 2000-litre Austrian oak *foudres*, followed by six months in the bottle.

BOTTLING

June 2023

TECHNICAL INFORMATION

Alcohol / Volume: 12%
Total Acidity: 5,4g/l
pH: 3.23
Reducing Sugar: <1,5 g/l

AVAILABLE FORMATS

750 ml and 1,5L

Winemaker

Lourenço Charters

TASTING NOTES

Yellow in color, with a complex deep aroma, featuring citrus, floral, and spice notes from its barrel aging. With concentration and volume, a characteristic of the Marinhas vineyard, its finish is long, fresh, and persistent. It will age well for the next 20 years.

AWARDS & REVIEWS

Wine Enthusiast

93 Pts | 2017

92 Pts | 2019

Wine & Spirits

94 Pts | 2020

