



SPARKLING WINE 2023 • VINHO VERDE



Ameal Brut Nature sparkling wine, sourced from two estate vineyards (Rio and Vaqueiro), made using the traditional method, with complexity, texture and delicate mousse. This sparkling wine demonstrates the ability of the Loureiro grape variety to produce high-quality wines with excellent ageing potential. A total of 3,862 bottles of 750 ml were produced.

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.

GRAPE VARIETAL

Loureiro

VINEYARD PARCEL

Rio and Vaqueiro

VINIFICATION

Hand-harvested grapes, whole-bunch skin maceration, followed by pressing in a pneumatic press.

FERMENTATION & AGEING

Temperature-controlled fermentation in stainless steel vats, concrete eggs and used French oak barrels. Aged on fine lees for 9 months. Traditional method sparkling wine production, followed by 20 months of bottle ageing until disgorgement.

BOTTLING

14 June 2024

DÉGORGEMENT

2 April 2026

INFORMAÇÃO TÉCNICA

Alcohol / Volume: 12,5%

Total Acidity: 8,6g/l

pH: 3.0

Residual sugar: 3 g/l

AVAILABLE FORMAT

750 ml

WINEMAKERS

Mafalda Magalhães & José Luis Moreira da Silva

TASTING NOTES

Yellow in colour, with a complex and deep aroma profile, highlighting citrus and floral aromas, together with notes of dried fruit resulting from its ageing. Concentrated and full-bodied, characteristic of the Marinhas vineyard, with a long, fresh and persistent finish.