



WHITE 2024 • 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 2024 viticultural year in the Vinho Verde region was marked by fluctuations in temperature and rainfall throughout the growing cycle. Spring was rainy, particularly in March, which led to significant water reserves in the soil but also increased disease pressure. During the harvest period, no rainfall was recorded, allowing grapes to arrive at the winery in perfect sanitary condition.

Yields were slightly higher than in recent years. Historically, we began harvesting in August, with healthy grapes showing great qualitative 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 2025

TECHNICAL INFORMATION

Alcohol / Volume: 12%
Total Acidity: 5.9 g/l
pH: 3.27
Reducing Sugar: <1.5 g/l

AVAILABLE FORMATS

750 ml and 1.5 L

WINEMAKER

Mafalda Magalhães & José Luis Moreira da Silva

TASTING NOTES

Yellow with green tones.
Fresh, light and exuberant, dominated by hints of citrus fruits and orange blossom.
Fresh, lively, vibrant and with good body.
Persistent and refreshing finish.

AWARDS & REVIEWS

Wine Enthusiast
Top 100 Best Buy | 2019
Best Buy | 2020
Best Buy | 2021

Wine & Spirits
91 Pts | 2019

