



WHITE 2025 • 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 with excellent ageing potential.

HARVEST YEAR

The 2025 vintage was marked by low rainfall and high temperatures. During the dormant season (autumn and winter), lower temperatures and higher levels of precipitation were recorded, leading to the first fungal outbreaks at budbreak. Spring and summer were dry, with elevated temperatures that contributed to excellent grape sanitary conditions. The harvest period was warm and dry, resulting in both good yields and high-quality fruit.

VARIETIES

Loureiro

VINIFICATION

Hand-harvested grapes were whole-bunch pressed using a pneumatic press. The must was cold-settled for 24 hours before fermentation in stainless steel tanks at controlled temperatures between 16°C and 18°C for 12 to 15 days.

AGEING

Aged on fine lees in stainless steel tanks for approximately seven months.

BOTTLING

May 2026

TECHNICAL INFORMATION

Alcohol / Volume: 12%
Total Acidity: 5.1 g/l
pH: 3.35
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 greenish hues.
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

Robert Parker | Wine Advocate

93 pts | 2024