



WHITE 2023 • 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. 3.813 bottles 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.

VARIETIES

Loureiro

PLOT

Marinhas

VINIFICATION

Manual harvest, 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 2024

TECHNICAL INFORMATION

Alcohol / Volume: 12,5%

Total Acidity: 6,4g/l

pH: 3.22

Reducing Sugar: <1,5 g/l

AVAILABLE FORMATS

750 ml and 1,5L

WINEMAKER

Mafalda Magalhães & José Luis Moreira da Silva

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

