



WHITE 2022 • VINHO VERDE



This wine, from a single plot at the Quinta do Ameal (Marejão), is a unique and complex wine, full of character.

HARVEST YEAR

The 2023 viticultural year in the Vinho Verde region was marked by high precipitation and heat. Quinta do Ameal was no exception. Therefore, work in the vineyard was challenging. During the vegetative rest period (Autumn – Winter), higher temperature and precipitation values were recorded. As a result, there was no lack of water throughout the entire cycle. In Spring and Summer, both precipitation and temperature remained high, leading to a significant advancement in maturation. Yields were slightly lower, which led to deeper and more balanced maturations. We started the harvest in the Marejão vineyard on September 13, three days earlier than the previous year, with healthy grapes and great potential.

VARIETIES

Loureiro.

VINIFICATION

Manual harvest, pneumatic pressing of whole grapes. Cold decanting of the must for 24 hours. Fermentation in concrete vats (20% in concrete eggs and 80% in rectangular vats), for around 15 days.

FERMENTATION AND AGEING

On gross lees, 20% in concrete eggs and 80% in rectangular concrete vats, for 8 months.

BOTTLING

May 2023

TECHNICAL INFORMATION

Alcohol / Volume: 11.5%

Total Acidity: 7.3 g/l

PH: 3.14

Reducing Sugar: <1.5 g/l

AVAILABLE FORMATS

750 ml and 1.5 L

OENOLOGIST

Lourenço Charters & Mafalda Magalhães

COLOUR

Yellow with green tones.

AROMA

Fresh, complex, a mixture of minerals and citrus fruits, light as a whole.

PALATE

Fresh, unctuous 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

