



WHITE 2025 • 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 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

Manual harvest, pneumatic pressing of whole grapes. Cold decanting of the must for 24 hours. Fermentation in small rectangular concrete tanks for approximately 15 days. Partial spontaneous malolactic fermentation.

AGEING

Aged on full lees, in small concrete vats, for 8 months.

BOTTLING

May 2026

TECHNICAL INFORMATION

Alcohol / Volume: 12%
Total Acidity: 5.2 g/l
PH: 3.46
Reducing Sugar: <1.5 g/l

AVAILABLE FORMATS

750 ml and 1.5 L

WINEMAKER'S

Mafalda Magalhães & José Luis Moreira da Silva

TASTING NOTES

Yellow with greenish tones.
Fresh, complex, mineral and with light citrus fruit throughout.
Lively and unctuous, with a generous palate.
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