

BICO AMARELO

RED 2024 • VINHO VERDE



It represents the diversity of the region and its main grape varieties, Espadeiro, Padeiro, and Borraçal (excluding Vinhão). Without gas and sugar, it is a light, fresh wine with good aromatic intensity.

HARVEST YEAR

It was a year of high precipitation and elevated temperatures. During the vegetative dormancy period (Autumn – Winter), higher temperatures and greater precipitation were recorded.

In Spring and Summer, both precipitation and temperature remained high. The harvest period was hot and dry, which resulted in a year of good productivity and quality.

We began the harvest of red grapes at the end of September, with healthy grapes of great potential.

GRAPE VARIETIES

Espadeiro, Padeiro and Borraçal

WINEMAKING

Manual harvest.

Fermentation with whole clusters and submerged cap at controlled temperature.

Pressing in a pneumatic press.

FERMENTATION AND AGEING

Complete malolactic fermentation.

Aged in stainless steel tanks for about 4 months.

No gas and no sugar.

BOTTLED

March 2025

TECHNICAL INFORMATION

Alcohol / Volume: 11,5%

Total Acidity: 4.58g/l

pH: 3.48

Residual sugar: <1,5 g/l

BOTTLE SIZES

750 ml

WINEMAKER

Mafalda Magalhães and José Luis Moreira da Silva

TASTING NOTES

Attractive cherry color with a light hue.

Fresh, light, and exuberant aroma, dominated by notes of red fruits such as strawberry and redcurrant.

On the palate, it is fresh, vibrant, and has good volume. Persistent and refreshing finish.

ESPORÃO

