

BICO AMARELO

RED 2025 • 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 low precipitation and high temperatures. During the vegetative dormancy period (Autumn–Winter), lower temperatures and higher levels of precipitation were recorded, which led to early fungal development in the vineyard.

Spring and Summer were dry, with high temperatures, which helped with the sanitary control of the grapes. The harvest period was hot and dry, resulting in good productivity and quality, with harvesting beginning on September 23rd.

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 2026

TECHNICAL INFORMATION

Alcohol / Volume: 11,5%

Total Acidity: 5.1g/l

pH: 3.49

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.

AWARDS & REVIEWS

Robert Parker
91 pts | 2024

ESPORÃO

