

ESPORÃO

BICO AMARELO

LIGHT

VINHO VERDE WHITE 2020

Concept: A wine that expresses the characteristics and grape varieties of the *Vinho Verde* region. It is a light and refreshing wine, for all occasions.

Wine Year: The agricultural year began colder and with a lot of rain. July was warmer and drier, accelerating ripening and berry development. August had milder temperatures and the rain in the middle of the month was fundamental in restoring the balance of the plants. These conditions allowed for optimum ripeness and concentration to be achieved, while maintaining the characteristic acidity of the region. We began the harvest on 7 September, a week earlier than usual.

Varieties: Loureiro, Alvarinho and Avesso.

Vinification: Manual harvest, pneumatic pressing of whole grapes. Cold decanting of the must for 48 hours. Fermentation at a controlled temperature (10-15°C) for 12 to 15 days.

Ageing: In contact with the lees for about 4 to 6 months in stainless steel vats at a controlled temperature.

Bottling: February 2021.

Technical information:

Alcohol / Volume: 11.5%

Total Acidity: 7.0 g/l

PH: 3.17

Reducing Sugar: < 1.5 g/l

Available Formats: 750 ml.

Winemaker: José Luis Moreira da Silva.

Tasting notes:

Yellow-coloured with green tones, it has an exuberant aroma, fresh and light, dominated by citrus fruits and tropical aromas. Dominated by its acidity, with good body, it has a lingering and refreshing finish.

Awards

Wine&Spirits

2019 - 90 pts

Wine Enthusiast

2019 - Top 100 Best Buys 2020

