

ESPORÃO

BICO AMARELO

LIGHT

VINHO VERDE WHITE 2021

Concept: It represents the diversity of the region and its main varieties (Loureiro from the sub-region of the Lima River, Alvarinho de Monção e Melgaço and Avesso de Baião). Still and sugar-free, it is a light, fresh wine and has a good aromatic intensity.

Wine Year: The year started with a relatively rainy winter and spring. This resulted in a year of hard work in the vineyard and low production. The summer was cool compared to the average and therefore the ripening of the grapes was slow and balanced. We began the harvest on 8 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 2022.

Technical information:

Alcohol/Volume: 11%

Total Acidity: 6.5 g/l

PH: 3.23

Reducing Sugar: < 1.5 g/l

Available Formats: 750 ml.

Winemaker: José Luis Moreira da Silva.

Tasting notes

Yellow in colour with green tones, it has a fresh and light bouquet, with floral, citrus and stone fruit notes. It is fine and elegant on the palate, with good acidity. Long and refreshing finish.

Awards

Wine&Spirits

2019 - 90 pts

Wine Enthusiast

2019 - Top 100 Best Buys 2020

2020 - Best Buy 2021

