

BICO AMARELO

WHITE 2023 • VINHO VERDE



Represents the diversity of the region and its main grape varieties (Loureiro, Alvarinho and Avesso). A light, refreshing wine without added sugar or carbonation, yet rich in aromatic intensity.

HARVEST YEAR

The 2023 viticultural year in the Vinho Verde region was marked by high precipitation and warm weather. Consequently, vineyard work was challenging. During the vegetative rest period (Autumn – Winter), higher temperatures and precipitation levels were recorded. However, there was no shortage of water throughout the entire cycle. In the Spring and Summer, both precipitation and temperature remained high, which significantly advanced the ripening process. Production levels were slightly lower, resulting in deeper and more balanced ripening. Historically, we began the harvest in August with healthy grapes of great potential.

GRAPE VARIETIES

Loureiro, Alvarinho and Avesso

WINEMAKING

Harvested by hand
Whole clusters pneumatically crushed
Must cold-decanted for 24 hours

FERMENTATION AND AGEING

Fermented in stainless steel, temperature-controlled vats (14-16°C).
Aged on the lees
No added sugar or carbonation

BOTTLED

Março 2024

TECHNICAL INFORMATION

Alcohol / Volume: 11,5%
Total Acidity: 5.9g/l
pH: 3.18
Residual sugar: <1,5 g/l

BOTTLE SIZES

375ml, 750 ml e 1,5L

WINEMAKER

Lourenço Charters & Mafalda Magalhães

COLOUR

Yellow with touches of green

NOSE

Fresh, light and lush, with citrus notes and tropical aromas predominating

PALATE

Fresh and lively with good volume. Long and refreshing finish.

AWARDS & REVIEWS

Wine Enthusiast
Top 100 Best Buy| 2019
Best Buy| 2020
Best Buy| 2021
Best Buy| 2022

Decanter
90 Pts | 2022

Wine & Spirits

91 Pts| 2019

ESPORÃO

