

BICO AMARELO

WHITE 2025 • 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

It was a year of low precipitation and elevated temperatures. During the vegetative dormancy period (Autumn–Winter), lower temperatures and higher precipitation levels were recorded, leading to the development of initial fungal pressure at budburst.

Spring and Summer were dry, with consistently high temperatures, which contributed to effective sanitary control of the grapes. The harvest period was hot and dry, resulting in good yields and high-quality fruit. The harvest of white varieties began at the end of August, with healthy grapes showing excellent balance between sugars and acidity.

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

February 2026

TECHNICAL INFORMATION

Alcohol / Volume: 11,5%
Total Acidity: 6,5 g/l
pH: 3.21
Residual sugar: <1,5 g/l

BOTTLE SIZES

375ml, 750 ml e 1,5L

WINEMAKER

Mafalda Magalhães & José Luís Moreira da Silva

TASTING NOTES

Yellow with touches of green.
Fresh, light and lush, with citrus notes and tropical aromas predominating.
Fresh and lively with good volume. Long and refreshing finish.

AWARDS & REVIEWS

Wine Enthusiast
Top 100 Best Buy | 2019
Best Buy | 2023 | 2022 | 2021 | 2020
90 pts | 2023

Wine & Spirits

91 Pts | 2019

International Wine Challenge

96 Pts - Portugal's best white wine | 2024

ESPORÃO

