



WHITE 2025 • VINHO VERDE



Originating from the Vaqueiro vineyard parcel at Quinta do Ameal, this wine is produced from an early harvest of Loureiro grapes, aiming for lower alcohol levels and enhanced natural freshness. It displays a light, balanced profile, highlighting the grape variety's most direct and authentic expression.

HARVEST YEAR

The 2025 vintage was characterized by low rainfall and consistently high temperatures. During the dormant period (autumn–winter), cooler conditions and concentrated rainfall led to the first fungal pressure during budburst. Spring and summer were predominantly dry, with warm temperatures contributing to excellent vineyard health and grape quality. Harvest conditions were hot and dry, resulting in both good yields and outstanding fruit quality. The grapes for this wine were among the first to be harvested, on 28 August 2025, preserving freshness, aromatic intensity and natural acidity.

VARIETIES

Loureiro

PLOT

Vaqueiro

VINIFICATION

Hand-harvested. Whole-bunch pressed using a pneumatic press. The must was cold-settled for 24 hours. Spontaneous fermentation in stainless steel tanks at a controlled temperature of 16–18°C for approximately 10 days.

AGEING

Aged on fine lees in stainless steel tanks for approximately six months.

BOTTLING

February 2026

TECHNICAL INFORMATION

Alcohol / Volume: 8%

Total Acidity: 6.4g/l

pH: 3.44

Reducing Sugar: <1.5 g/l

AVAILABLE FORMATS

750 ml

WINEMAKER

Mafalda Magalhães & José Luis Moreira da Silva

TASTING NOTES

Pale green colour.

Fresh and light, with pronounced citrus and floral aromas. The palate is lively and vibrant, supported by a subtle saline character that enhances its freshness and sense of place. Refreshing finish.