



LANDCRAFT

Loureiro

The Lima valley is the land of one of the most iconic grape varieties of the Vinhos Verdes region, named Loureiro. With unique and passionate characteristics, with strong atlantic influence, this variety rises to higher levels of freshness, salinity, aroma and flavor. The grapes, which come from a vineyard in schist clay soil about 5 km from the sea and another in granite soil, provide us a wine of delicate texture, an elegant and pronounced acidity and intense aromas that are characteristic of this variety. The winemaking process respects the maximum expression of the vineyards. Less intervention more expression!



Region

Vinho Verde

Alcohol

12%

Sub-region

Lima Valley

Total acidity

7,9 g/L

Soil

Clay and Schist

Residual sugar

1,4 g/L

Variety

Loureiro

Vinification

Pre-fermentative maceration for 12 hours, spontaneous fermentation with indigenous yeasts and controlled temperature. Aged on total lees for 8 months with periodic bâtonnage.

No. bottles

8.000

Harvest

Manual picking on the 2nd week of September