



WHITE 2022 • VINHO VERDE



This wine, from a single plot at the Quinta do Ameal (Marejão), is a unique and complex wine, full of character.

HARVEST YEAR

The 2022 farm year was a very hot and dry year in the region. During dormancy (October – Winter) higher than average temperatures for the period were reported with less rainfall than normal for the region. However, the water reserves were sufficient for practically the entire cycle. In spring and summer, the low rainfall helped in vine disease control. In the ripening period, temperatures were very high and rainfall, low. As a result, the rains that fell between 4 and 7 and 12 and 15 September helped to finish ripening, creating a good balance between fruitiness and acidity.

VARIETIES

Loureiro.

VINIFICATION

Manual harvest, pneumatic pressing of whole grapes. Cold decanting of the must for 24 hours. Fermentation in concrete vats (20% in concrete eggs and 80% in rectangular vats), for around 15 days.

FERMENTATION AND AGEING

On gross lees, 20% in concrete eggs and 80% in rectangular concrete vats, for 8 months.

BOTTLING

May 2023

TECHNICAL INFORMATION

Alcohol / Volume: 11.5%

Total Acidity: 5.5 g/l

PH: 3.28

Reducing Sugar: <1.5 g/l

AVAILABLE FORMATS

750 ml and 1.5 L

OENOLOGIST

Lourenço Charters

COLOUR

Yellow with green tones.

AROMA

Fresh, complex, a mixture of minerals and citrus fruits, light as a whole.

PALATE

Fresh, unctuous and with good body. Persistent and refreshing finish.

AWARDS & REVIEWS

Wine Enthusiast

Top 100 Best Buys | 2019

Best Buy | 2020

Best Buy | 2021

Wine & Spirits

91 Pts | 2019

