

FIRMAMENTO

LOUREIRO

2022



Region : Sub Region of Lima

Classification : Doc Vinhos Verdes | **Type :** White

Variety : Loureiro 100%

Vineyard Area : 5 ha | **Soil :** Deep Granitic | **Exposure :** South

Vinification :

Manual harvest in small boxes with careful selection both in the vineyard and in the cellar. Gentle pressing in a pneumatic press, followed by a long fermentation at low temperature so that the varietal characteristics of the variety are preserved.

Aging in stainless steel for 6 months with regular bâtonnage.

Tasting notes :

The nose presents delicate, complex and prominently floral aromas, with an emphasis on white rose and very soft and delicate orange blossom, as well as a fresh and refreshing citric aroma.

In the mouth it shows a crystalline freshness in the attack and a pleasant fresh and dry minerality. It has a long finish and a crunchy acidity.

Harmonization :

Smooth and delicate wine, but extremely gastronomic. It goes well with cold salads, seafood and noble fish.

Ideal service temperature of 9 - 11 °C.

Bottling : 16/03/2023 | **Production :** 6212 (bottles)

Alcohol : 12,5 % volume | **Total Acidity :** 6,1 g/L (tartaric acid)

Sugars : 1 g/L (glucose, fructose and sucrose) | **pH :** 3,15

Winemaker : Constantino Ramos

Packaging :

Bottle Capacity (l) . 0,75

Dimensions (mm) . Ø 77,90 x 350 | Weight (kg) - 1,2

EAN barcode (bottle) . 5600708681041

Box Dimensions (mm) . 350 x 202 x 141

Weight (kg): 7,7 | Number of bottles . 6

ITF barcode (box) . 15600708681031