

Ameal Loureiro 2023 6x75cl

Winemaker Notes

Nose is dominated by citrus fruits and floral notes. On the palate it is vibrant and balanced, with a fruity and lingering finish. Wine with a great capacity for evolution.

Vineyard

Sourced from own vineyard in the sub-region of Lima Valley, planted on deep, fertile granite soil.

Winemaking

Manual harvest, pneumatic pressing of whole grapes. Cold decanting of the must for 24 hours. Fermentation at a controlled temperature 10 – 15°C for 12 to 15 days. In contact with the lees for about 6 months in stainless steel vats at a controlled temperature.

Food match

Grilled and Roasted White Meats

Perfect as an aperitif or with chicken and parmesan salad or grilled fish.



Grapes

100% Loureiro

Region/Appellation

Vinho Verde

Alcohol by volume

12.00%

Residual Sugar

less than 15 g/l

pH

3.17

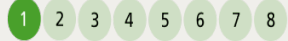
Total Acidity

6.1 g/l

Drinking Window

2025 - 2030+

Tasting Guide



Dry

Medium

Sweet

Tasting note printed

13/03/2025