

## Ameal Reserva 2019 3x75cl

### Winemaker Notes

Complex aromas of citrus fruit with floral and spicy notes from the barrel ageing. Concentrated, with fuller body, it has a long and persistent finish, showing a great capacity for long-term ageing.

### Vineyard

Sourced from Marinhas vineyard of Quinta do Ameal, located at slightly elevated altitude of 33 meters.

### Winemaking

Manual harvest, pneumatic pressing of whole grapes. Cold decanting of the must for 24 hours. Fermentation at controlled temperature (10 – 15°C), between 12 and 15 days. Spontaneous malolactic fermentation. Matured on thin lees in 500L French oak barrels for about 12 months, followed by 6 months in the bottle.

### Vintage

Autumn and Winter were very rainy. Spring had a rainy start followed by a drier period that contributed to the good development of the berries. Despite the initial pressure, it was a year without major phytosanitary problems, in which the grapes arrived at the winery in good condition and well-ripened. We began the harvest on 18 September.

### 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

11.50%

#### Residual Sugar

less than 1.5 g/l

#### pH

3.06

#### Total Acidity

6.8 g/l

#### Drinking Window

2025 - 2035+

#### Tasting Guide



#### Tasting note printed

22/02/2025