

Ameal Reserva 2020 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

The agricultural year began colder and with a lot of rain. July was warmer and drier, accelerating ripening and berry development. August had milder temperatures and the rain in the middle of the month was fundamental in restoring the balance of the plants. These conditions allowed for optimum ripeness and concentration to be achieved, while maintaining the characteristic acidity of the region. We began the harvest on 7 September, a week earlier than usual.

Food match

Grilled and Roasted White Meats

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



Grapes

Region/Appellation
Vinho Verde

Alcohol by volume
12.50%

Drinking Window
2025 - 2035+

Tasting Guide



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22/02/2025