

Ameal Solo Único 2021 6x75cl

Winemaker Notes

Dominated by citrus fruits, characteristic of the Loureiro variety. On the palate it is vibrant and balanced, with a long and lingering finish.

Vineyard

100% Loureiro from Marejão vineyard of Quinta do Ameal.

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, 60% in stainless steel vats and 40% in concrete eggs, for 8 months.

Vintage

The year started with a relatively rainy winter and spring. This resulted in a year of hard work in the vineyard and low production. The summer was cool compared to the average and therefore the ripening of the grapes was slow and balanced. Despite this, we began the harvest on 8th 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

100% Loureiro

Region/Appellation

Vinho Verde

Alcohol by volume

11.50%

Residual Sugar

less than 1.5 g/l

pH

3.25

Total Acidity

6.1 g/l

Drinking Window

2024 - 2035+

Tasting Guide

1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed

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