

## Bico Amarelo 2023 6x75cl

### Winemaker Notes

Exuberant aromas, fresh and light, dominated by citrus fruits and tropical notes. Palate is dominated by fresh acidity, with good body and lingering finish.

### Vineyard

Representing the diversity of the region and its main varieties where Loureiro is sourced from sub-region of Lima river, Alvarinho from Monção and Melgaço and Avesso from Baião.

### Winemaking

Manual harvest, pneumatic pressing of whole grapes. Cold decanting of the must for 24 hours. Fermentation at controlled temperature (10-15°C) for 12 to 15 days. In contact with the lees, for about 3 months in a stainless steel vat at controlled temperature.

### Food match

Grilled and Roasted White Meats

Perfect as an aperitif, with seafood dishes or salted cod portuguese specialities.



### Grapes

60% Loureiro  
20% Alvarinho  
20% Avesso

Region/Appellation  
Vinho Verde

Alcohol by volume  
11.50%

Residual Sugar  
less than 15 g/l

pH  
3.18

Total Acidity  
5.9 g/l

Drinking Window  
2025 - 2028

### Tasting Guide



Tasting note printed  
05/02/2025