

## 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

2024 - 2028

#### Tasting Guide



#### Tasting note printed

21/12/2024