

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
16/11/2024