



## Dócil Loureiro 2011

Dócil 2011, results from the search of a balanced and complete Vinho Verde that reveals the region, that seats all its vinification in a vibrant acidity and in the Loureiro grape variety. This Loureiro that comes from its traditional origin, the valley of Lima, is produced in vines with granite soil. The aromatic profile of this grape is evident in this wine where the fresh floral and mineral aroma are predominant.

### VINIFICATION

2011 harvest has had high temperatures in the beginning of the growing season that allowed early flowering, assuming an early harvest. However, moderate temperatures during maturation (late July and August) favoured the aromatic concentration and moderate alcohol levels associated with a well-balanced acidity in the grapes. The harvest in the beginning of September contributed to keep in this Loureiro mineral and fresh with a low alcoholic concentration.

The entire grapes were kindly pressed and the must was decanted and fermented at low temperature.

### TECHNICAL INFORMATION

PRODUCER Project Dirk Niepoort REGION Vinhos Verdes SOIL TYPE Granite

VINEYARDS Vineyard from a producer AVERAGE VINE AGE More than 20 years

GRAPE VARIETIES Loureiro VINES PER HA 1400 PRUNING METHOD String

ALT. FROM SEA LEVEL 150 HARVEST PERIOD September HARVEST METHOD Hand picked

MALOLACTIC None FERMENTATION Stainless steel BOTTLED March 2012

AGEING 5 months in stainless steel DRY EXTRACT 22 RESIDUAL SUGAR (G/DM<sup>3</sup>) 6.5

ALCOHOL (%) 11 PH 3.07 TOTAL ACIDITY (G/DM<sup>3</sup>) 5.9 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.2

FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 34 PRODUCTION 20.000 bottles

FOOD SUGGESTIONS Dishes with Shellfish. Vegetarian suggestions: salads; Asian food.

