



Dócil Loureiro 2012

Dócil, called Giosol in previous editions, results from the will of producing a Vinho Verde wine that reflects its region, which is balanced and complete, basing its entire vinification in the Loureiro grape variety and in a vibrant acidity. This wine, coming from its original location, the Valley of Lima, was born in vines grown on granite soil. The aromatic profile of Loureiro grape variety is evident with a predominance of fresh floral aromas.

VINIFICATION

The summer months and specifically August had moderate temperatures and cool nights that favoured a slow maturation and the concentration of the varietal aromas on the Loureiro grapes. In 2012, flowering occurred two weeks later than last harvest, because of the little precipitation in winter. The rain arrived later and some during flowering which led to smaller grapes, but very balanced.

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 February 2013

AGEING 5 months in stainless steel DRY EXTRACT 22.33 RESIDUAL SUGAR (G/DM³) 6.5

ALCOHOL (%) 11 PH 3.2 TOTAL ACIDITY (G/DM³) 6 VOLATILE ACIDITY (G/DM³) 0.193

PRODUCTION 18.000 bottles

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

