



Dócil Loureiro 2012

Dócil, called Girosol 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/DM ³)	6.5		
ALCOHOL (%)	11	PH	3.2	TOTAL ACIDITY (G/DM ³)	6	VOLATILE ACIDITY (G/DM ³)	0.193

PRODUCTION 18.000 bottles

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

