



## Dócil Loureiro 2013

Dócil 2013 results from the search for a balanced and complete Vinho Verde, that reveals its region, and which vinification is based on a vibrant acidity and in the Loureiro grape variety.

This wine that comes from its traditional origin, the valley of Lima, is produced from vines with granite soil. The aromatic profile of this grape is evident, where the fresh floral and mineral aroma are predominant.

### VINIFICATION

After a winter with more rain than the usual, the low temperatures during the beginning of the growing season were inducing to a later harvest than the previous one. The weather conditions in July and August were very dry and hot but with cold nights, leading to a very good quality harvest with a slow ripening. The daily temperatures significantly high maintained the alcohol at moderate levels, and helped to adjust the acidity. The beginning of September, also hot and dry, allowed the anticipation of the harvest, by avoiding the rain that fell in the end of the month, maintaining a fantastic balance in the wine. The grapes were kindly pressed and the must was decanted and fermented at low temperature.

### TASTING NOTES

Floral and fruit citric notes, contributing for the elegance and freshness of the wine. The taste shows a vivid, aromatic and refreshing wine, with a great balance between flavours, finishing long and mineral.

### 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 vats BOTTLED February 2014 AGEING 5 months in stainless steel vats

DRY EXTRACT 21.1 RESIDUAL SUGAR (G/DM<sup>3</sup>) 3 ALCOHOL (%) 11 PH 3,29 TOTAL ACIDITY (G/DM<sup>3</sup>) 5,7

VOLATILE ACIDITY (G/DM<sup>3</sup>) 0,23 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 32 PRODUCTION 18.000 bottles

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

