



## Dócil Loureiro 2014

Dócil 2014 results from the search of a Vinho Verde, balanced and complete, that reflects the region and which vinification is based on a vibrant acidity and on the Loureiro grape variety.

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

### VINIFICATION

The climatic conditions of 2014 allowed a very elegant, mineral, and floral aroma, with a good balance of fresh and intense tasting. The moderate temperatures during maturation (July and August) favoured the aromatic concentration and moderate alcohol levels associated with a well-balanced acidity in the grapes. As usual we harvest early in September to maintain the aromatic freshness in grapes. This strategy was very important in this particular harvest, due to the rain that fell in the end of the month and in October. The entire grapes were gently pressed and the resultant must was decanted and fermented at low temperature.

### TASTING NOTES

Floral and citrus notes, but everything contained by the elegance and lightness of the wine. In the tasting, is aromatic and refreshing, showing its vivacity, with a great balance of flavours. With a long, precise, and mineral finish.

### 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 2015 AGEING 5 months in stainless steel

DRY EXTRACT 21.9 RESIDUAL SUGAR (G/DM<sup>3</sup>) 4 ALCOHOL (%) 11 PH 3.29 TOTAL ACIDITY (G/DM<sup>3</sup>) 5.8

VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.26 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 35 PRODUCTION 27.000 bottles

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

