



## Dócil Loureiro 2015

Dócil 2015 results from the search of a Vinho Verde that reveals its region, balanced and complete, with the vinification focused on the acidity and on the identity of the Loureiro variety. It comes from vines planted in granite soil, on the Lima Valley, and presents an aromatic profile with predominance of mineral and floral aromas characteristic of the variety.

### VINIFICATION

The summer months and August in particular, had mild temperatures and cool nights, which favoured a slow maturation and the concentration of aromas in the grapes.

The beginning of September was dry and contributed to a perfect balance of the Loureiro variety. As usual the harvest began in the first week of September to maintain the freshness. The grapes were gently pressed and the must obtained was decanted and fermented at low temperatures. It was aged in stainless steel tanks for 4 months.

### TASTING NOTES

Floral and citric notes, contained by the elegance and lightness of the wine.

On the mouth is alive, refreshing and aromatic with a great balance between flavours. It finishes 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 BOTTLED January 2015 AGEING 4 months in stainless steel

DRY EXTRACT 20,3 RESIDUAL SUGAR (G/DM<sup>3</sup>) 4,4 ALCOHOL (%) 11 PH 3,3

TOTAL ACIDITY (G/DM<sup>3</sup>) 5,6 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0,3 FREE SO<sub>2</sub> AT BOTTLING (MG/DM<sup>3</sup>) 36

PRODUCTION 30.000 bottles

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