



Dócil Loureiro 2016

The Dócil 2016 is the result of our search for a Vinho Verde which would reflect the region's terroir and whose vinification would rely on the balance, structure and vibrant acidity of the Loureiro grape variety.

This Loureiro comes from its traditional region, the Lima Valley, and is produced from vines growing in granitic soil. The characteristic aromatic profile of this grape shines through in the wine, with fresh floral and mineral aromas taking centre stage.

VINIFICATION

The summer, especially the months of July, August and September, brought moderate temperatures and cool nights which favoured a slow maturation process and concentrated the varietal aromas in the grapes. These conditions contributed to the 2016 Dócil's perfect balance. As usual, we began harvesting early September in order to maintain the grapes' freshness. The whole grapes were pressed gently, and the must was left to settle and ferment at low temperatures.

TASTING NOTES

Fruity citrus and floral notes delight in the foreground but are beautifully contained by the elegance and finesse of the wine.

On the palate, the wine reveals its aromatic freshness as well as well-balanced flavours, ending in a long and mineral finish.

TECHNICAL INFORMATION

PRODUCER Project Dirk Niepoort REGION Vinho Verde SOIL TYPE Granit VINEYARDS Local producer

AVERAGE VINE AGE 20 years or older GRAPE VARIETIES Loureiro VINES PER HA 1400

PRUNING METHOD Unilateral single cordon ALT. FROM SEA LEVEL 150m above sea level

HARVEST PERIOD September HARVEST METHOD Handpicked MALOLACTIC no

FERMENTATION In stainless steel tanks BOTTLED March 2017 AGEING In stainless steel tanks

DRY EXTRACT 21.6 RESIDUAL SUGAR (G/DM³) 4.9 ALCOHOL (%) 11 PH 3.12 TOTAL ACIDITY (G/DM³) 6.7

VOLATILE ACIDITY (G/DM³) 0.32 FREE SO₂ AT BOTTLING (MG/DM³) 35 PRODUCTION 30.000 bottles

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

BOTTLE



BOX



PALETTE

