



Dócil Loureiro 2017

The Dócil Loureiro 2017 is the result of our search for a Vinho Verde which reflects the region's terroir, with a balanced and well-rounded character, and whose vinification relies on the vibrant acidity of the Loureiro grape variety. This Loureiro stems from its traditional home, the Lima Valley, and is produced from vines growing in granitic soils. The aromatic profile of this grape is beautifully expressive, with predominant floral and mineral aromas.

VINIFICATION

Harvest began at the end of August – it was the earliest harvest of the Loureiro grape variety on record. July and August experienced practically no rain, with warm days and cool nights. These weather conditions promoted the concentration of the varietal aromas on the grapes. Whole grapes were gently pressed, and the must was decanted and fermented at low temperatures.

TASTING NOTES

The nose shows elegant floral and citrusy notes. The palate reveals fresh aromas with a great balance between the flavours. The finish is long and mineral.

TECHNICAL INFORMATION

PRODUCER Project Dirk Niepoort REGION Vinhos Verdes SOIL TYPE Granite

VINEYARDS Local Producer AVERAGE VINE AGE More than 20 years GRAPE VARIETIES Loureiro

VINES PER HA 1400 vines PRUNING METHOD Unilateral single cordon

ALT. FROM SEA LEVEL 150 m above sea level HARVEST PERIOD End of August

HARVEST METHOD Hand-picked MALOLACTIC None FERMENTATION In stainless steel

BOTTLED March 2018 AGEING 6 months in stainless steel DRY EXTRACT 21.6

RESIDUAL SUGAR (G/DM³) 4.8 ALCOHOL (%) 11 PH 3.13 TOTAL ACIDITY (G/DM³) 6.1

VOLATILE ACIDITY (G/DM³) 0.24 FREE SO₂ AT BOTTLING (MG/DM³) 35 PRODUCTION 30.000 bottles

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

BOTTLE



BOX



PALETTE

