

Dócil Loureiro 2018

The Dócil 2018 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 2018 started beginning September. The month of August gave us practically no rain, but warm days with cool nights that favoured the concentration of the varietal aromas in the grapes. This vintage maintains the freshness and perfect balance in the Loureiro variety. Whole grapes were gently pressed, the must was decanted and fermented at low temperatures.

TASTING NOTES

Floral and fruit citrusy notes are apparent in an overall elegant and delicate aromatic profile. The palate reveals fresh and aromatic notes with a great balance between flavor

TECHNICAL INFORMATION

PRODUCER Projecto Dirk Niepoort REGION Vinhos V VINEYARDS From a local producer AVERAGE VINE AGE More than VINES PER HA 1400 PRUNING METHOD Unilateral single cordon HARVEST PERIOD September HARVEST METHOD Hand-FERMENTATION In stainless steel tanks BOTTLED January 2019 DRY EXTRACT 21.8 RESIDUAL SUGAR (G/DM³) 4 ALCOHOL (%) 11.5 VOLATILE ACIDITY (G/DM³) 0.22 FREE SO₂ AT BOTTLING (MG/DM ALLERGENS Sulfites FOOD SUGGESTIONS Dishes with Shellfish. Ve

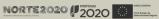












ours, with a long and mineral finish.	
Verdes SOIL TYPE Granite	
25 years GRAPE VARIETIES Loureiro	
ALT. FROM SEA LEVEL 150 above sea level	
picked MALOLACTIC None	
GEING 5 months in stainless steel tanks	
5 PH 3.I TOTAL ACIDITY (G/DM ³) 6.3	
³) 35 PRODUCTION 30 000 Bottles	
getarian suggestions: salads; Asian food.	
.ETTE	
× 5 Rows 50 Boxes	
n 120 cm	