



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 flavours, with a long and mineral finish.

TECHNICAL INFORMATION

PRODUCER Projecto Dirk Niepoort REGION Vinhos Verdes SOIL TYPE Granite

VINEYARDS From a local producer AVERAGE VINE AGE More than 25 years GRAPE VARIETIES Loureiro

VINES PER HA 1400 PRUNING METHOD Unilateral single cordon ALT. FROM SEA LEVEL 150 above sea level

HARVEST PERIOD September HARVEST METHOD Hand-picked MALOLACTIC None

FERMENTATION In stainless steel tanks BOTTLED January 2019 AGEING 5 months in stainless steel tanks

DRY EXTRACT 21.8 RESIDUAL SUGAR (G/DM³) 4 ALCOHOL (%) 11.5 PH 3.1 TOTAL ACIDITY (G/DM³) 6.3

VOLATILE ACIDITY (G/DM³) 0.22 FREE SO₂ AT BOTTLING (MG/DM³) 35 PRODUCTION 30 000 Bottles

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

BOTTLE



BOX



PALETTE

