

PEQUENOS REBENTOS VINHAS VELHAS LOUREIRO | 2021

Made from a vineyard planted in 1989, between Ponte de Lima and Braga, the vines of the Loureiro variety with the lowest production rate were selected. Wine resulting from spontaneous fermentation, in used barrels from *Puligny-Montrachet* and consequent maturation of about 7 months, using *battonâge*. It is a wine with a strong varietal character, fresh with a slight floral.

Region: DOC VINHO VERDE

Source: Cávado and Lima Sub-Regions

Grape Variety: 100% Loureiro

Soil: Granitic

Production: 1.409 Bottles 0,75L

Vinification: The bunches were destemmed and the grapes macerated for 8 hours, preceded by light pressing and decanting for 48 hours. Indigenous fermentation for 45 days without temperature control in the barrels. Aging duration for 7 months on fine lees.

Alcohol: 12% | Total Acidity: 8.5 g/L | Residual Sugar: 1.2 g/L | Free SO₂: 30 mg/L | pH: 3.0

What the critics say:

92+ points (0-100)_Wine Advocate Robert Parker

93 points (0-100)_Revista Evasões

18 points (0-20)_Revista de Vinhos

18 points (0-20)_Excellence Award_Revista Paixão Pelo Vinho

