SOUSA LOPES COLHEITA

VINHO VERDE



Grapes: Loureiro and Arinto

Vinification: Manual harvest in 50 liters boxes (aprox. 20kg). Pressing of destemmed grapes, whole berries, natural settling at 10ºC. Fermentation with strict temperature control. Ageing in fine lees until blend formation. Light filtration and cold stabilization before bottling.

Colour: Citric green

Aroma: Fresh and delicate aroma suggesting tropical fruits and a mineral background.

Taste: Soft texture. Balanced acidity, presence of fruits in the mouth. Long and elegant finish. Complex and harmonious.

Consume: Ideal as an appetizer or joining grilled fish and sea food dishes. Should be served between 8 to 10ºC.

Viticultor: Gonçalo Sousa Lopes

Winemakers: Hugo Línton e Avelino Barros

Produtor: ADEGA CASA DA TORRE – BASLOP, Lda.

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