SOUSA LOPES LOUREIRO

VINHO VERDE



Grapes: Loureiro

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: Fresh citric notes, revealing acidity and elegance. Long finish, with delicious notes of orange and lemon. Complex and harmonious.

Consume: Ideal joining grilled fish and sea food dishes. Should be served between 10 to 12ºC.

Ageing potential: If properly stored consume until end of 2040.

Viticultor: Gonçalo Sousa Lopes

Oenologists: Hugo Línton and Avelino Barros

Produtor: ADEGA CASA DA TORRE – BASLOP, Lda.

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