## SOUSA LOPES RESERVA

VINHO VERDE




**Grapes:** Batch with traditional varieties from a 1994 vineyard.

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

**Colour:** Straw with good intensity.
**Aroma:** Orange flower flirting with apricot, ginger and spice suggestions, all with a lot of youth.
**Taste:** Dry. Excellent presence of mouth, with creaminess and sophistication, and where the perfect acid balance is the dominant note.

**Consume:** Soft sheep's cheese, shrimp curry, roasted fish. Should be served between 12 to 14ºC.

**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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