

# Adega Guimarães

*Loureiro, Arinto e Trajadura - 2021*

**Green apple and citrus fruit are the main scents in this blend of native grape varieties. The fruity aromas and the crisp taste are truly exciting and appealing.**

## **Winemaking**

The grapes that give rise to this wine come from vineyards that are selected in accordance with their granitic soil and sun exposure.

The harvested is done by hand and a gentle crush initiates a journey of transformation. A soft skin maceration, variable, but always controlled fermentation temperatures, with yeasts strains selected to enhance all the varietal flavors of the grapes, give rise to this typical Vinho Verde.

## **Growing conditions**

The Atlantic influence that causes a mild climate, provides for the existence of green valleys and gentle maturations, resulting in naturally aromatic, light and refreshing wines.

**Bottles produced:** 200.000  
**Winemakers:** Fernando Moura  
Pedro Campos

**Technical details:** 11,0% Alc.  
7,5 g/L RS  
6,9 g/L TA



wines of  
portugal  
a world of difference