

Adega Guimarães

Loureiro, Arinto e Trajadura - 2022

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. 7,2 g/L RS 6,4 g/L TA
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