



EST 1647

CASA DA
SENRA



LOUREIRO | VINHO VERDE | DOC | WHITE

2016

Region:	VINHOS VERDES, DOC
Sub- region:	Lima
Variety:	Loureiro
Altitude:	250-300 m
Sun aspect:	South
Trellis systems:	Single wire
Yield:	50 hl/L (Integrated Production)

VINIFICATION

Pressing grapes:	Up to 1.0 bar for 60 minutes
Alcoholic fermentation:	10 – 15 days in stainless steel vats
Temperature:	Controlled between 18°C and 20°C
Tartaric stabilization:	Stabilized at -2°C for 10 days. Light filtration afterwards
Bottling:	3/4 months after harvest

ANALYSIS

Alcohol:	12 % vol.
Total acidity:	5,7 g/L (tartaric acid)
pH:	3,13
Total sugars:	9,9 g/L

TASTING NOTES

Colour: Lemon green

Aroma: Very elegant and intense due to an exceedingly good maturation of the Loureiro variety. An appealing orange flair, floral, flourishes suggesting peachy flavours.

Mouth-feel: Off-dry, fresh and fruity, smooth in the mouth and with a long persistent after taste.

Best food combination: As aperitif, or accompanying salads, grilled fish or chicken. Also good with smoked salmon, white cheese and fruit, seafood and shellfish, sushi and Thai recipes, spicier pasta or marinades.

Winemaker: Eng. António Sousa