



EST 1647

CASA DA  
**SENRA**

VINHO VERDE

LOUREIRO

VINHO VERDE | DOC | WHITE

**2023**

<b>Region:</b>	Vinhos Verdes, DOC
<b>Sub-region:</b>	Lima
<b>Grape Variety:</b>	Loureiro
<b>Altitude:</b>	100 - 200 m
<b>Sun Aspect:</b>	South
<b>Area:</b>	10 ha
<b>Yield:</b>	30 hl (Integrated Production)

### VINIFICATION

The wine fermentation took place at controlled temperature for 5 to 10 days, in small stainless steel tanks. After the stage of about 2 months, we produced the lot of “**Casa da Senra Loureiro**” wine, keeping the distinct and unique wine profile of our property.

### TECHNICAL INFORMATION

<b>Alcohol:</b>	12 % vol.
<b>Total Acidity:</b>	5,5 g/L (tartaric acid)
<b>pH:</b>	3,22
<b>Conservation;</b>	Until 4 years in bottle.

### TASTING NOTES

<b>Colour:</b>	Lemon yellow
<b>Aroma:</b>	Very elegant and intense due to an exceedingly good maturation of the <i>Loureiro</i> grape variety. An appealing orange flair, floral, flourishes suggesting peach flavours and a good minerality.

**Mouth-feel:**

Dry, fresh and fruity, smooth in the mouth and with a long persistent after taste.

**Temperature for to drink:**

8° - 10° C

**Best food combination:**

As aperitif, or accompanying salads, grilled fish or chicken. Also good with smoked salmon, cheese and fruit, seafood and shellfish, sushi and Thai recipes, spicy pasta or marinades.

**Winemaker:** Eng. António Sousa