



WHITE 2024 • VINHO VERDE



This wine, from a single plot at the Quinta do Ameal (Marejão), is a unique and complex wine, full of character.

HARVEST YEAR

The 2024 viticultural year in the Vinho Verde region was marked by temperature and rainfall fluctuations throughout the growing season. Spring was rainy, particularly in March, ensuring good soil water reserves but also some disease pressure. During harvest, there was no rain, allowing grapes to arrive at the winery in perfect sanitary condition. Yields were slightly higher than in recent years. Historically, harvest began in August, with healthy grapes showing great qualitative potential.

VARIETIES

Loureiro.

VINIFICATION

Manual harvest, pneumatic pressing of whole grapes. Cold decanting of the must for 24 hours. Fermentation in concrete vats (10% in concrete eggs and 90% in rectangular concrete vats), for around 15 days.

FERMENTATION AND AGEING

On full lees, 10% in concrete eggs and 90% in rectangular concrete vats, for 8 months.

BOTTLING

April 2025

TECHNICAL INFORMATION

Alcohol / Volume: 12.5%

Total Acidity: 5.2 g/l

PH: 3.33

Reducing Sugar: <1.5 g/l

AVAILABLE FORMATS

750 ml and 1.5 L

OENOLOGIST

Mafalda Magalhães & José Luis Moreira da Silva

TASTING NOTES

Yellow with greenish tones.

Fresh, complex, mineral and with light citrus fruit throughout.

Lively, unctuous and with good volume. Persistent and refreshing finish.

AWARDS & REVIEWS

Wine Enthusiast

Top 100 Best Buy | 2019

Best Buy | 2020

Best Buy | 2021

Wine & Spirits

91 Pts | 2019

