



# QUINTA *de* SANTA LEOCADEA

**VINHO VERDE** DOC  
SUB REGIÃO DO CÁVADO  
VINHO BRANCO

## HARVEST / 2022

GRAPE VARIETIES: LOUREIRO AND OTHER TRADITIONAL VARIETIES  
WINEMAKER: JOSÉ MARIA MACHADO

## VINIFICATION

Produced mainly from the Loureiro grape variety (85%), blended with traditional regional varieties (15%), this wine is made from manually harvested grapes, ensuring the highest quality of raw material.

After destemming and crushing, the grapes undergo a short period of skin maceration to enhance aromatic extraction. The free-run juice is separated from the press juice, and both ferment in stainless steel tanks at a controlled temperature of 14°C, preserving freshness and varietal character.

After fermentation, the wine remains on full lees, with bâtonnage carried out for a variable period depending on the vintage. This process contributes to greater complexity, structure, and texture. It is then aged for two years in bottle, allowing for harmonious evolution and integration.

## PHYSICOCHEMICAL ANALYSIS

Alcohol content: 12.5%

Total acidity: 7.4 g/dm<sup>3</sup> (as tartaric acid)

Volatile acidity: 0.31 g/dm<sup>3</sup> (as acetic acid)

pH: 3.07

Total sugars: (glucose + fructose) < 1.5 g/dm<sup>3</sup>

## TASTING NOTES

**APPEARANCE:** Pale straw-yellow colour, characteristic of wines made with skin maceration.

**AROMA:** Displays aromatic intensity, freshness, and the youthful character traditionally associated with the Vinho Verde region. It shows citrus notes of lime and lemon zest, while bottle ageing adds an additional layer of complexity, revealing candied orange peel. The profile is harmonious and elegant, combining vibrant acidity with depth and maturity.

**PALATE:** A wine of great volume and structure, with a creamy texture that balances its natural acidity. It demonstrates refined equilibrium between body and freshness, showing excellent bottle evolution.

**FOOD PAIRING:** Thanks to its complexity, marked structure, and vibrant acidity, it pairs perfectly with traditional fish and seafood dishes. It also complements typical Minho specialties such as codfish, roast rooster, or arroz de cabidela.



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