



QUINTA *de* SANTA LEOCADEA

VINHO VERDE DOC
SUB REGIÃO DO CÁVADO
WHITE WINE

RESERVE / 2024

GRAPE VARIETIES: LOUREIRO AND OTHER TRADITIONAL VARIETIES
WINEMAKER: CARLOS LIMPO DE FARIA

VINIFICATION

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

After a period of cold settling, the grapes are destemmed and gently crushed, followed by a short skin maceration to enhance aromatic extraction. The free-run juice is separated from the press juice, and both are fermented in stainless steel tanks at a controlled temperature of 14°C, preserving freshness and varietal character.

Following fermentation, the wine remains on total lees, with bâtonnage carried out for a variable period depending on the vintage. This process contributes to greater complexity, structure, and texture.

PHYSICOCHEMICAL ANALYSIS

Alcohol content: 12%

Total acidity: 7.0 g/dm³ (as tartaric acid)

Volatile acidity: 0.24 g/dm³ (as acetic acid)

pH: 3.16

Total sugars: (glucose + fructose) < 1.5 g/dm³

TASTING NOTES

APPEARANCE: Pale yellow colour with brilliant clarity.

AROMA: Exuberant aromas of white flowers, passion fruit, and citrus notes typical of Loureiro, perfectly integrated with the velvety softness and body contributed by the remaining varieties in the blend.

PALATE: A wine full of personality, with a soft and delicate entry, well-balanced and complete, finishing with a persistent and elegant aftertaste.

FOOD PAIRING: Ideal with salads, spiced dishes, fish, sushi, seafood, and white meats.



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