CASAL de VENTOZELA

Vento'z Loureiro Vinho Verde 2019

Portugal | White | Still

BOTTLE SIZE:	CASE SIZE:	ABV:	CLOSURE:
75cl	6	13.0 %	Screwcap

Loureiro 100.0 %

TASTING NOTE: Fruits: lots of fresh lemon with notes of white flowers. This vibrant wine has good acidity and an elegant long finish.

FOOD MATCH: Seafood.

TECHNICAL INFO: The grapes, harvested by hand and selected in a vineyard, are carefully transported to the winery in boxes of 18 kg. After a pre-fermentation maceration at low temperature the grapes are pressed, followed by alcoholic fermentation in a stainless steel tank with controlled temperature between 16°C and 18°C. After fermentation, the wine goes through ageing, remaining in batonnage with the fine lees for a minimum period of 4 months.

VEGAN	ORGANIC	SUSTAINABLE	BIODYNAMIC	NATURAL	LOW ALCOHOL
✓		✓			

If you would like to give this wine a try, then click here to get in touch!