



LV WHITE 2022

Lobo de Vasconcellos

Varieties: 60% Verdelho and 40% Arinto

Alcohol: 12%

Age of vineyards: 16 and 21 years

Vinification: The grapes from previously selected plots, transported in 22 kg boxes, were subjected to rigorous sorting at the entrance to the cellar. After destemming and pressing, the must was transferred to a stainless steel vat where it was kept at a temperature of 8oC for 48 hours until decanting. Then, alcoholic fermentation took place in a stainless steel vat with controlled temperatures of 14o C for a period of 30 days.

Ageing: 6 months in stainless steel, with bâtonage on fine lees, protected from oxygen.

Tasting note: citrus color very attractive in the aroma, with notes of lime, orange blossom and vibrant minerality. A captivating wine in the mouth, with lively acidity and balanced structure. With a seductive and fresh finish.

Pairing: seafood, fish, Asian cuisine, white meats and cheeses.

Captivating / Freshness / Minerality

Finding excellence