

BICO AMARELO

WHITE 2024 • VINHO VERDE



Represents the diversity of the region and its main grape varieties (Loureiro, Alvarinho and Avesso). A light, refreshing wine without added sugar or carbonation, yet rich in aromatic intensity.

HARVEST YEAR

It was a year of high precipitation and elevated temperatures. During the vegetative dormancy period (Autumn – Winter), higher temperatures and greater precipitation were recorded.

In Spring and Summer, both precipitation and temperature remained high. The harvest period was hot and dry, which resulted in a year of good productivity and quality.

We began the harvest of white grapes at the end of August, with healthy grapes of great balance.

GRAPE VARIETIES

Loureiro, Alvarinho and Avesso

WINEMAKING

Harvested by hand

Whole clusters pneumatically crushed

Must cold-decanted for 24 hours

FERMENTATION AND AGEING

Fermented in stainless steel, temperature-controlled vats (14-16°C).

Aged on the lees

No added sugar or carbonation

BOTTLED

March 2025

TECHNICAL INFORMATION

Alcohol / Volume: 11,5%

Total Acidity: 6,3 g/l

pH: 3.20

Residual sugar: <1,5 g/l

BOTTLE SIZES

375ml, 750 ml e 1,5L

WINEMAKER

Mafalda Magalhães & José Luís Moreira da Silva

TASTING NOTES

Yellow with touches of green.

Fresh, light and lush, with citrus notes and tropical aromas predominating.

Fresh and lively with good volume. Long and refreshing finish.

AWARDS & REVIEWS

Wine Enthusiast

Top 100 Best Buy | 2019

Best Buy | 2023 | 2022 | 2021 | 2020

90 pts | 2023

Wine & Spirits

91 Pts | 2019

Decanter

90 Pts | 2022

ESPORÃO

