

CASA DE PAÇOS

LOUREIRO

RESERVA

2022

VINHAS VELHAS

OENOLOGY - RUI CUNHA - VITICULTURE - LUÍS MENESES

Released in July 2024



Family-owned Quinta de Paços has produced wine at the estate since the sixteenth century and for 16 generations. The family has maintained a tradition of winemaking expertise in the Minho region for over four centuries. In 1876, they were already awarded in the USA Centennial exhibition in Philadelphia. The winery is in the parish of Rio Côvo, Sta Eulália, Barcelos, Braga, Portugal.

Grape Variety: Loureiro 100%

Soil: sandy with medium to thick grain granite, and some clay, at an average altitude of 83m, in three terraces, facing south.

Climate: Warm, dry summer with few clouds; winters are cool, wet, and partly cloudy. Atlantic influence (13 km from the sea). The average temperatures range between 5 °C to 27 °C and is rarely below -2 °C or above 35 °C.

Vines: from our oldest vines a single plot of around 0,8ha with single downward cordon (1,7m high) with a low yield (3-4 tons per ha) on the Cávado Sub-Region. The grape production adopts the "Integrated Production" EU sustainable and environmentally friendly practices.

Winemaking: A single grape Loureiro made from our older vines. The grapes are handpicked in small boxes. 80% fermented with partial skin fermentation in stainless steel. 20% of the wine was aged in 3-year-old French oak barrels with no toast for 6 months. 10% of the total lot comes the previous year vintage that stages 1 year in oak barrels on top of the lees. All the wine stayed on fine lees for 9 months. Bottled in July 2023. No animal products were used during winemaking. The wine is suitable for vegan and vegetarian diets. No chemical tartaric stabilization. Subject to deposit (tartrate crystals).

Aromas and Flavours: Citrus yellow colour. Some beeswax notes, aromas of white flowers (orange blossom), citrus fruit, spices, stone fruit and mineral. Good persistence. On the palate still reveals very fresh citrus and stone fruit. Good texture. Consume with fish, seafood, and poultry.

Physical-Chemistry Features:

Alcohol	12%
Total Acidity	7,3 g/l;
Residual Sugar	<1.5 g/l;
pH	3,04
Calories kcal/100cm ³	68

Ageing Potential: 10+ years

EAN: 5 606 681118 109 / Weight Box of 6: 8,4kg / Dimensions: 300x280x190 mm