



The family owner of Quinta de Paços has been producing wine here since the sixteenth century and for 16 generations. In 1876 the wines were already awarded in the USA, Philadelphia. The wine cellar is located next to the vines in the Quinta de Paços, in the parish of Rio Côvo, Sta Eulália, Barcelos, Portugal.

CASA DE PAÇOS

LOUREIRO & ARINTO

2023

D.O.C. VINHO VERDE

SUB-REGIÃO DO CÁVADO

Viticulture: Luís Meneses

The grapes for this wine came from the estate of Quinta de Paços, in Barcelos.

Soil: granitic, rich in quartz, with medium to thick grain, sandy and rich in quartz with an average altitude of 80m. The terrain is flat and located on a valley.

Climate: Atlantic influence (15 km from the sea) warm, dry summer with few clouds; the winters are cold, wet, and partly cloudy. The temperature varies on average between 5 °C to 27 °C, rarely below -2 °C or above 38 °C.

Training system: single ascending cord at 1.1m high.

Grape variety: Loureiro (50%) Arinto (50%)

The grape production is certified as “Integrated Production” (EU environmentally friendly practices). No animal products were used. Suitable for vegan diets.



Oenologist: Rui Cunha (2022 enologist of the year by Revista de Vinhos)

The wine cellar is close to the vines in *Quinta de Paços*, in *Rio Côvo*, *Sta Eulália*, Barcelos, Portugal. The grapes are hand harvested. Both grape varieties are fermented separately and are blended in December with their original lees. After being decanted the must is fermented in stainless steel at low temperature with “batonnage” and lees staging until bottling. No added gas.

Tasting Notes

Clear, yellow citrus colour. Aroma and flavours: citrus, lemon leaf, green apple, stone fruit with some floral hits. Medium body, some unctuousness, fresh, with a good finish.

Aging Potential: 8 years

Physical- chemistry features:

Alcohol	11,5 %
Acidity	7,3 g/l
Sugar	2,9 g/l
pH	3,16
[Kcal/100 ml]	66

EAN code: 560 6681 11500 9 / Weight Box of 6 bottles: 7.88 kg / Dimensions: 330x232x154 mm