

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 Philadelphia, USA. 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 2023 VINHO VERDE – DOC SUB-REGIÃO DO CÁVADO

Enology: Rui Cunha (Winemaker of the year 2022: Revista de Vinhos) Viticulture. Luís Meneses

Grapes: Loureiro (100%) all from our own vineyards located in Quinta de Paços.

The winery is in the Quinta de Paços, in Rio Covo, Stª Eulália, Barcelos next to the vineyards. The grapes are harvested manually in small boxes. After decanting, the must is fermented in stainless steel with temperature control, with the wine remaining on the fine lees stirring (batonnage) for 5 months until bottling.

No animal origin products were used. Suitable for Vegetarian / Vegan diets.

Soil: The soils are of medium-grained granite origin, sandy and rich in quartz. The vine is in a single ascending cordon 1.1 m above the ground. Average altitude of the vine: 70 meters.

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

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.

Aromas and Flavors: Floral and fruity (citrus, orange blossom, apple, tropical fruits and hints of bay leaf).

Consume with fish, seafood, Asian food, etc.

Aging Potencial: 3-5 years

Physical- chemistry features:

Alcohol	10,8 %
Acidity	7,3 g/l
Sugars	4,0 g/l
рН	3,17
[Kcal/100 ml]	63

EAN: 5606681118000 / light bottle: Box of 6: 6,960kg / Dimensions: 330x232x154 mm