

JUCA

Loureiro grapes coming from a vineyard with more than 20 years old in Bertandos, right bank of Lima River. Two hours of skin contact to extract more varietal components from the grape followed by fermentation in stainless steel to maintain and promote the aromatic purity. Ageing in vat for about 9 months.

In this small production is my interpretation of Loureiro variety from the Lima Valley. Aromatic, but delicate, salty and with a crispy and balanced acidity. Light, straightforward, and harmonious.

Key points

Handpicked grapes to small cases. Only the best grapes, in perfect conditions of maturation and sanitary state are harvested. Total de-stemming. Four hours of skin contact. Cold settling. Fermentation in stainless steel followed by 9 months ageing on the fine lees with regular batonnage for 3 months.

Tasting notes

Very fragrant nose with green apple, pineapple citric and floral notes typical of the variety. On the mouth a vivid flavour of green apple and pineapple. Fresh and "spicy" acidity adding volume and a mouthwatering balance.

Pairing

Perfect as a starter for light salads or seafood. Due to its versatility, it will also go very well with white meat and some light desserts. Serve between 9-11°C.

Vintage 2024

Production 3.900

Grapes Loureiro

Alcohol 12% vol.

pH 3,23

Total Acidity 6,2 g/L

Ageing potential 6 years



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2016
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