



# Lour-inho

## Branco 2023

The essence of coastal Alentejo, Alvarinho, and Loureiro serve as perfect vectors to transmit the freshness and minerality of this sandy coastal terroir.

Delicate aromatics display hints of sage, waxy notes, citrus, and freshly baked patisserie. The palate is shaped by its zippy vertical acidity, brimming with lemon pith, brine and Himalayan salt stones lingering on the finish.

Site: From our vineyards located just 3km from the Atlantic Ocean, near Vila Nova de Milfontes.

Farming: Regenerative organic

Soil: Sandy, silty gravels

Varieties: 80% Alvarinho and 20% Loureiro

Vinification: Handpicked and transported in a cool truck to the inland winery where the grapes were sorted and whole-cluster pressed. After cold settling, spontaneous fermentation took place in oak.

Aging: 10 months in an oval 2.000L Slovenian oak foudre on full lees followed by 6 months in stainless steel tank.

Alcohol: 10,5 %

Total SO<sub>2</sub>: 33 mg/L

Bottled at the estate in December 2024

4.500 bottles of 75cl produced



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