



# Lour-inho

## Branco 2021

The essence of coastal Alentejo, sourced from our vineyards located just 3km from the Atlantic Ocean, near Vila Nova de Milfontes. Through thoughtful regenerative organic farming practices, Alvarinho and Loureiro serve as perfect vectors to transmit the freshness and minerality of this sandy coastal terroir.

The aromas integrate fragrant thyme and sage, preserved lemon and lime zest, with flinty reduction undertones and hints of freshly baked patisserie. Meanwhile, the palate pulsates with mineral-infused acidity, building towards a salty sea spray finish.

Varieties: 75% Alvarinho and 25% Loureiro

Soil: Sandy, silty gravels

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: 24 months in an oval 2.000L Slovenian oak foudre on full lees

Alcohol: 11%

Total SO<sub>2</sub>: 35mg/L

Bottled at the estate in October 2023

Available in bottles of 75cl

2.400 bottles produced