



LOUREIRO

Selected Loureiro grapes, this wine presents a fresh floral nose, with honeyed citrus aromas. Well-balanced acidity and minerality contribute to a clean, persistent finish.

"This takes Loureiro in an herbal direction, with scents of lemon verbena and meaty, peppery, orange-zest spice. At its core, there's deep citrus fruit, as refreshing as a cool rain in summer."

Magazine Wine & Spirits



2009 VINTAGE 2008

Silver CNEMA
Gold Conc. Mondial Bruxelles
Best of Vinho Verde CVRVV
Silver CVRVV
Bronze Challenge Int. du Vin

2010 VINTAGE 2009

Silver CNEMA
Silver AWC Vienna
Gold CVRVV
Gold Mundus Vini
Silver Conc. Mondial Bruxelles
Bronze IWSC

2011 VINTAGE 2010

Best of Vinho Verde CVRVV
Gold CVRVV
Gold AWC Vienna
Silver Decanter
Silver Conc. Mondial Bruxelles
Gold CNEMA
Silver Int. Wine Challenge

2012 VINTAGE 2011

Gold CVRVV
Silver Mundus Vini
Commended Int. Wine Challenge
Silver AWC Vienna
Silver CNEMA
Bronze China Wine Awards

2013 VINTAGE 2012

Honor CVRVV
Bronze CNEMA
Bronze IWC
Silver AWC Vienna
89pts Revista Wine&Spirits

2014 VINTAGE 2012

Prata CVRVV
Commended Decanter
90pts Revista Wine&Spirits

50 Great Portuguese Wines by Hendrik Thoma



VINHO VERDE



Quinta de Gomariz

Product Vinho Verde

Region Sub-Região Ave

Soil Granitic

Exposition South

Position Small decline (2-5%)

Year 2013

Alcohol 11,5%

Sugar residual 6.0g/L

Fixed acidity 5.5g/L

Total production 150.000 bottles

Winemaker António Sousa



Loureiro



Appetizers, salads, fat fish, shellfish, white meats, Italian and Asian cuisine



Serve 8-10°C
Store protected from light



1 un (75cl)
3 un
6 un



TRADITION INNOVATION

