

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”

Antonio Lopes Ribeiro

Vinho Verde, ‘Biotite’

The Land

Region: Vinho Verde DOC, Portugal

Vineyards: Viana do Castelo

Grape: Loureiro (60%), Avesso (30%), Arinto (5%) and Azal (5%)

Vine Age: n/a

Soil: Granitic

Farming Practices: Certified Organic

Harvest Date: Manual harvest in mid-September

The Cellar

Yeast: Indigenous

Maceration: 1 day

Fermentation: Spontaneous; 3 months in stainless steel with temperature control

Malolactic: n/a

Aging: n/a

Residual Sugar: 5.3 g/L

Alcohol: 12.5%

Finishing: Filtered

Production: 7 000 bottles

Closure: Cork



Tasting Notes:

Delicious as appetizer, along with a canapé or seafood. It also pairs raw fish in a flawless fashion (sushi, sashimi) and dishes of strong and exotic flavor (especially oriental food).

