



## Casa de Paços Loureiro / Arinto 2010

### Tasting Notes

Perfect blend of the Loureiro's peach flavours and the Arinto's refreshing acidity together with gentle citrus flavours are present intensely on the nose and mouth. An untypical Vinho Verde with wine richness added by the lees contact. Good length on the finish.

Grapes: 50% Loureiro; 50% Arinto

Alcohol Content: 12.6%

Residual Sugar (g/dm<sup>3</sup>): 6.3

Total Acidity (g/dm<sup>3</sup>): 5

### Region / Vineyards

With four centuries of making wine, the first wines from Quinta de Paços being recorded in history, and described with very good flavours are aromas, is in Philadelphia, the year of 1876 for the USA Century Celebration! This is a very interesting region and considered to be first to export wines to England, Flanders and Germany.

A family owned company, the wines produced are of high quality and with unique character. From vineyards in Barcelos with granite and granodiorit soils similar to the ones of Châteauneuf-du-Pape and Graves. The stones warm the grapes overnight helping ripeness and passing minerals to the resulting wines.

### Vinification / Ageing

The grapes are gently pressed before pellicular maceration at 8°C. Racking before alcoholic fermentation with temperatures between 15 and 18°C and lees contact using stainless steel vats.

### Press / Awards



Decanter 2010

To order call 07957 572957 or email [info@casaleal.co.uk](mailto:info@casaleal.co.uk)

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