

SAVIO SOARES SELECTIONS

"Expressive Wines from Small Growers"

BOJO DO LUAR Vinho Branco, 'Doralice' 2022

The Land

Region: Lixa, Vinho Verde

Grape: 100% Loureiro

Vine Age: 40 Years

Soil: Granitic

Farming Practices: Organic with biodynamic practices

Harvest Date: 3rd week of September

The Cellar

Yeast: Spontaneous - Low Intervention

Maceration: 4 weeks; 10% whole cluster

Fermentation: Stainless steel

Melolatic: Yes

Residual Sugar: < 0.7g/L

Finishing: Unfiltered



This Loureiro is sourced from Rui Paiva, nephew and neighbor of our friend, Prof. Fernando Paiva, in the nearby town of Lixa.

Upon arrival at the cellar, the grapes are destemmed and moved to the stainless-steel tanks to start the fermentation at 15°C. At this point 500gm/kg of ground chestnut flowers are added and mixed into the mass.

These grapes were kept with pellicular maceration for 4 weeks, then pressed and returned to stainless-steel tank to undergo malolactic fermentation.

In February it is blended and bottled with the addition of 10% of another Loureiro which was vinified in amphora and had a skin-contact maceration for 8 weeks.

At bottling 25mg/l of SO₂ is added.

