

## ESPORÃO 'Bico Amarelo' Loureiro blend, Vinho Verde 2021

### NO GAS, NO SUGAR!

From the folks who bring you Quinta do Ameal (the greatest white wine estate in northern Portugal), this is a blend of the three principal sub-zones of DO Vinho Verde, and of three grape varieties.

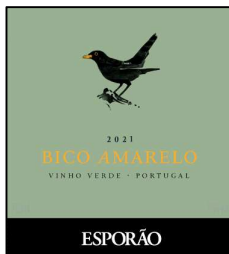
Here we have Loureiro from Lima, Alvarinho from Monção e Melgaço, and Avesso from Baião. We guess, for most that will mean getting to know a new grape variety, for while Loureiro is well known in Australia thanks to our long representation of Ameal, and Alvarinho is known to all, at least in its Spanish guise as Albariño, Avesso is probably new to most.



So, expect lemon-bay savouriness thanks to Loureiro, and floral-fruity-acid drive from Alvarinho. To these Avesso adds a little more body. The name translates as 'contrary', appropriately, as Avesso's larger berries give an alcoholic degree other varieties struggle to attain in the Atlantic freshness of Vinho Verde. A reasonably generous-yielding variety, it also has good acid freshness, with flavours in a tropical/stone fruit register. It's also known as Bornal, Borrall and Bornão.

The fruit is manually harvested ahead of whole bunch pressing followed by a cold soaking of the must for 48 hours. Cool fermentation at 10-15°C for 12-15 days. Lees contact for 4 months in stainless steel vats at controlled temperature. Bottled February 2022. 11% ABV; Total Acidity: 6.5 g/l; pH: 3.23; residual sugar: < 1.5 g/l.

The name, Bico Amarelo, simply means 'yellow beak', in reference to the beaks of the blackbirds commonly seen in these vineyards. The winemaker is José Luis Moreira da Silva.



*2021 was a very cool summer here after a rainy beginning to the vegetative cycle, and a long, slow ripening saw reduced yields of very high quality fruit. Both to look at and taste, it's yellow-toned with green highlights. The wine is as fresh as a daisy, light, bright and downright delightful. Crisp citrus, florals and stone fruit aromas are soft and balanced, indicative of the cool summer of ripening. There's a nice bit of earthen depth in mid-palate, ensuring it doesn't race off into infinity. Refreshing acidity augments the palate, which lingers perfectly.*