

BOJO DO LUAR

2022

BOJO DO LUAR 'DORALICE' MINHO BRANCO

MINHO • PORTUGAL • EUROPE

TECHNICAL DETAILS

The Estate

The Loureiro is sourced from a small producer in the Arcos de Valdevez area of Vinho Verde. Fermentation is entirely done in concrete and stainless steel. The wine spends eight weeks macerating with 10% whole-clusters and chestnut flowers, with minimal SO₂ added at bottling (30ppm).

Wine Making

The grapes were destemmed and moved into stainless steel tanks with the addition of 1kg of ground chestnut flowers for each 1000L. The fermentation started spontaneously after four days and continued for two weeks. Skin-contact maceration lasted for six weeks.

Food Suggestions

Pairs well with shellfish, vegetarian dishes, and appetizers or snacks.

TASTING NOTES

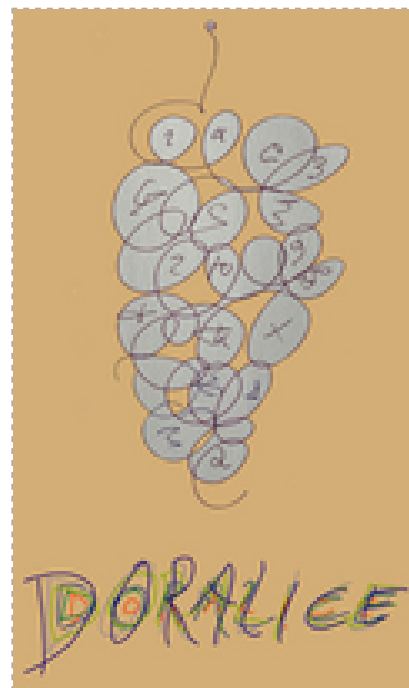
Chestnut flowers are used to flavor and stabilize this juicy, cantaloupe colored wine. A great entry level juicy orange wine, with notes of ripe melons and light tannins on the finish.

Loureiro grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic Winemaking Practices
- ABV%: 12
- Class: White

SAVIO SOARES SELECTIONS.COM/BOJO-DO-LUAR

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

