

CONTACTO LOUREIRO 2024



Established in 2022, Mendes & Symington is our partnership with legendary Vinho Verde producer, Anselmo Mendes. Our wines express the unique terroir of the prestigious Vinho Verde DOC in northern Portugal.

THE WINE

From the Lima sub-region, Contacto Loureiro represents balance and harmony. The region's terroir provides, in addition to its notorious freshness, the aromatic exuberance characteristic of the Loureiro grape variety. Throughout the Lima valley, there are mid-slope vineyards that give the wine an acidity marked by the salinity coming from the Atlantic. In this region we find granite soils and poor organic matter.

WINEMAKING

Handpicked grapes into small boxes and carried to the winery in a short period of time. In a refrigerated environment and in a short period of time the grapes arrive at our reception. Total de-stemming with a short skin maceration. Cold clarification for 48h a 72h. Fermentation with controlled velocity and temperature.

PROVENANCE
DOC Vinho Verde

GRAPE VARIETIES
100% Loureiro

WINEMAKER
Anselmo Mendes

ALCOHOL
12 %

ACIDITY
6.6 g/l (tartaric acid)

PH
3.26

MATURATION METHOD
Minimum 3 month ageing on fine lees with regular bâtonnage.

TASTING NOTES
Exuberant nose with citrus and floral aromas. Light scent of flowers with white petals such as jasmine. The palate is elegant and light, with a crispy and round acidity. Long and vibrant finish.

MORE INFO
Serving temperature: 10-12°C
Bottle Weight: 420 g