Lima Vinho Verde Granite

Encostas do Lima

Portugal - Vinho Verde

This special project from the Adega Ponte de Lima highlights the diverse soils of the Vinho Verde region. Made from 100% Loureiro grapes, both the Granite and Schist varieties boast a crisp acidity and expressive minerality.

The vineyards are 12.40 miles apart. Elevation is 70-190 meters above Sea Level (both locations), Slope at both locations 25-30 %.

Granite Soil comes from the North Bank of the Lima Vineyard (Northern Portugal).

Lima Vinho Verde Granite displays intense floral aromas with great freshness and more accentuated minerality.

Specifications	
Wine Type	White
Varietals	100% Loureiro
Age of Vines	10-20 years
Soil type	Granitic soil
Vinification	Manual harvest. Fermented at 17°C (62°F) with the help of inoculated active dry yeasts (saccharomyces cerevisiae) that works the best with Vinho Verde. Stirring of the lees (batonnage). No oak. 7 grams per liter residual sugar (0.7%)
Production	500 (9-liter cases)
Pairings	Sushi, fish, seafood, cheeses and salads.



Codes, Weights and Measures	
UPC	7 84585 02688 3
Units/Case	12
Unit Size	750 mL
Container	bottle
scc	1 07 84585 02688 0
Case Weight	32
Cases/Pallet	50
Layers/Pallet	10
SRP	\$ 12.99 USD 750mL Bottle

Reviews and News

2020 Lima Vinho Verde Granite - EXCELLENT - WP