



ROLAN

FAMILY ESTATE



ROLAN

LOUREIRO

WHITE 2018

100% LOUREIRO

Denomination

Vinho Verde

Region

Vinhos Verdes

Climate

Continental Mediterranean

Suelo

Free sandy ground, granit origin

TECHNICAL INFORMATION

Alcohol: 13,0 %

A.T. (g/L Ac. Tartárico): 6,0

pH: 3,06

Sugar gr./dm3: 2,1 g/l



WINEMAKING

The hand-harvested grapes are destemmed and gently crushed. Once the sediment has settled (for 12-24 hours), the juice is fermented in small stainless steel tanks at a controlled temperature of 15°C – 17,5°C for 15 days.



NOTAS DE CATA

Pale yellow, clean with greenish highlights. A good deal of minerality combined with intense notes of bay leaves and tropical fruits (papaya, mango). Fresh and balanced.



WINE AGING

Wine aging in stainless steel tanks at a controlled temperature and regular movement of wine lees during 2 months.



PAIRING SUGGESTIONS

Ideal on its own as an aperitif. When paired, it works well with fish and shellfish, white meats (turkey, chicken) and cheese. Serve chilled, between 9-11°C. It will improve in the bottle over the coming months until two years after bottling.



STORAGE

Store in a dark place, vertical and ambient temperature (about 15°C, ± 60% humidity).

Oenologist

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