

BRAGA, MINHO, PORTUGAL

ROYAL PALMEIRA LOUREIRO 2020

MENTZENDORFF
wine shippers since
1858



DETAILS OF PRODUCTION

Located in the middle of two important rivers, near Braga, PAÇO DE PALMEIRA is one of the most magnificent estates in the Minho region. Built as a residence intended for the leisure of Princes, Archbishops and the most illustrious aristocracy of the region. Currently with 24 hectares, these vineyards benefit from the unique conditions of the site and rigorous viticulture, giving the best grapes of the native variety Loureiro and creating wines that are immensely expressive and destined for long ageing. Atlantic influenced climate. Vineyards planted on depressive soils of granite. High density plantation for better root penetration.

Lightly chilled pre-fermentation maceration. Gentle pressing. Fermentation in stainless steel with controlled temperature. Final stage of fermentation finishes in very old used french oak barrels (+10 year old). Bâtonnage is carried out for the first 6 months. Malolactic fermentation may occur in some barrels. After 12 months in the barrels, the wine is transferred to stainless steel tanks, fined and filtered and then bottled. It is released to the market with at least 1 year of ageing in the bottle.

TASTING NOTES

Bright yellow. Pronounced aroma of orange blossom, mandarine, citrus and peach skin. Medium-bodied, with a vibrant acidity and linear minerality that enhances the freshness of this wine. Very long and silky mouthfeel.

HOW TO SERVE

Serve between 7-8 C°. In a cool dry place (12 a 14 C°) away from direct sunlight and without big fluctuations in temperature. The wine is perfect to drink now, but will age beautifully for a further 10-15 years from the date of the harvest.

VINTAGE

2020

STYLE

White

BLEND OF GRAPES

Loureiro

ALCOHOL

12.8%

RESIDUAL SUGAR

1.5 g/l

