



## Muros Antigos Loureiro, Anselmo Mendes

Vinho Verde, Portugal



<b>Product code</b>	AV10ZZWC
<b>Grapes</b>	Loureiro
<b>Country</b>	Portugal
<b>ABV%</b>	12.5%
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	
<b>Vintage</b>	2022



Vegan



Vegetarian

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ANSELMO  
MENDES  
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### Producer

Anselmo Mendes is recognised not only for the excellence of the wines he produces but also for the surprising and consistent way he innovates. Combining the use of age-old techniques, such as fermentation on skins, with bold winemaking methods such as the fermentation of Alvarinho in oak casks, he is established in Portugal and abroad with an original design and his own identity.

### Tasting Notes

Delicate nose where a floral aroma arises remembering white flowers. On the palate delicate and very balanced between a refreshing acidity and floral flavours coming from its nose. Elegante and mouthwatering end.

### Viticulture

Muros Antigos Loureiro comes from Lima sub region, birth place of Loureiro grape variety. This region has granitic soils, deep and poor in organic matter. The vineyards are in half-hillside with a south-facing aspect along the sides of the Lima river receiving therefore all the freshness from the Atlantic ocean. This influence determines all the freshness and aromatic exuberance of the wine. This terroir provides in this way a wine full of freshness with a crystalline acidity and a marked salinity.

### Winemaking

Handpicked grapes into small boxes and carried to the winery, in a refrigerated environment, in a short period of time. Pressing of the whole de-stemmed grape. Cold clarification for 48-72h. Longfermentation at low temperatures of 14-18°C. Minimum 4-month ageing on fine lees with regular bâtonnage.

### Ratings



TINDAL  
WINE MERCHANTS

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Robert Parker

90 Points