

PAÇO  
de  
**TEIXEIRÓ**  
**2002**  
**LOUREIRO**

Classification	Vinho Regional Minho
Typo:	White
Harvest:	2002
Grape Varieties:	<b>Loureiro (100%)</b>
Area of vineyards:	Aprox. 3 Hectares
Age of vineyards:	10 to 15 years
Location of vineyards:	Douro river valley, just a few miles from Quinta do Côtto
Terroir:	Schist, with some granitic influence
Average Production:	27 hectoliters/3,7 tons, per hectare
Harvest:	100% manual, in 20kg boxes, on October 6 <sup>th</sup> . After a regular budding the growing period developed under perfect weather condition achieving good flower and productive levels. Harvest occurred partially under wet conditions however not affecting the grapes quality
Winemaking:	Grapes 100% destemmed with light pressing in a pneumatic “Wilmes”; Fermentation in stainless steel vats with temperature control. Malolactic fermentation → Stabilization → Light Filtering
Wood maturation:	Partially made (12%) for 40 days during malolactic fermentation in new Portuguese oak barrels (275 liters), medium toast
Bottling:	6.500 bottles of 750ml in June 2003; Released in June 2003
Potential:	3/5 years, if well kept under adequate cellar conditions
Analyse:	Alc. 12,0 by vol      Total acidity: 6,3 g/l      P.h.:3,38