

PAÇO  
de  
TEIXEIRÓ  
**2003**  
LOUREIRO

Classification	Vinho Regional Minho (Regional Wine)
Typo:	White
Harvest:	<b>2003</b>
Grape Varieties:	<b>Loureiro (100%)</b>
Area of vineyards:	Approx. 3 Hectares
Age of vineyards:	10 to 15 years
Location of vineyards:	Douro river valley, not far from Quinta do Côtto
Terroir:	Schistous, with some granitic influence
Average Production:	48 hectoliters/6,5 tonnes, per hectar
Harvest:	100% manual in 20kg boxes, between 25 <sup>th</sup> and 27 <sup>th</sup> September, under excellent weather conditions. The production quality level was very high, due to a regular agricultural year.
Vinification:	100% destemmed grapes, lightly pressed in a pneumatic “Wilmes” press, followed by fermentation in temperature controlled stainless steel vats. Malolactic fermentation → Stabilisation → Light Filtering
Wood maturation:	Partial (12%) during malolactic fermentation for around 38 days in 225 litre new French oak barrels, medium toast
Bottling:	3.600 bottles (750ml) in June 2004; launched in July 2004
Potential:	At least 2-3 years, if stored under adequate conditions
Analyse:	Alc. 12,5 by vol      Total acidity: 6,1 g/l      P.h.:3,29