



ENCOSTA DO XISTO – LOUREIRO 2024

Classification: D.O.C. Vinho Verde

Type of Wine / Region: Vinho Verde / White – Colheita Seleccionada

Brand name: Encosta do Xisto - Loureiro

Producer: Vasco Faria, S.A.

Total Acidity: 6,4 g/dm³

Final pH: 3,24

Reducing Sugar: 6,0 g/dm³

ABV: 12 % Vol.

Viticulture

Harvest: 2024

Varieties: 100% Loureiro

Vineyard Region: Quinta do Xisto and Quinta de Pereira; North of Portugal

Soil type: Granite derived

Climate: Mediterranean with Atlantic influence

Harvest:

Month: September of 2024

Type: Hand picking

Vinification:

Fermentation: Stainless steel.

Maturation: In stainless steel vessels at 8°C.

Colour: Citrus with greenish reflexes.

Nose: Floral, citrus with tropical fruit senses enhancing peach.

Palate: Yellow lemon citrus with soft notes of tropical fruits. Long and persistent. Freshness induced by moderated acidity.

Release: February 2025

Consumption temperature recommended: 8/10 °C

Production: 25.000 bottles of 750ml

Estate Bottling: Vasco Faria, S.A.

Winemaker and Oenology: Ricardo Pedrosa



Vasco Faria, S.A.

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