



PRIMEIRO NOME white 2019

Vinho Regional Alentejano

1º Nome means 1st Name. The first name is the one that defines us outspokenly. No justification. We reach our close ones by calling their first name. No formalities. This is not another Louro; Miguel is the one who makes this wine.



TERROIR

Vineyards planted in schistose and silt-loam soil near the city of Estremoz, in Alentejo. The climate is continental Mediterranean with a thermal amplitude that ranges between warm days and cold nights during the grapes' maturation period.

TASTING NOTES

Color: Lemony yellow color;

Nose: Strong vegetal notes, green apple with slight floral notes. Without being exuberant, show some toast for complexity and seriousness.

Mouth: Medium body with silky texture and crisp acidity and a long finish.

VINIFICATION

Hand harvest in mid-August, cold skin maceration for 24 hours, fermentation in French oak, aged for 9 months on light lees. Use of indigenous yeast.

FOOD PAIRING

Perfect to go with such distinct plates as seafood, white meat or soft cheeses. Perfect combination – Sushi.

GRAPE VARIETIES

30% **Arinto**, 30% **Rabigato**, 20% **Alvarinho**, 10% **Verdelho** e 10% **Roupeiro**

CHEMICAL ANALYSIS

Alcohol: 12,4%

pH: 3,08

Total Acidity: 7,2 g/L

PRODUCER

Miguel Barroso Viegas Louro

PRODUCTION

2600 Bottles (0,75L)

100 Bottles (1,5L)