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D'ALFONSO-CURRAN

# LOUREIRO

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**PALATE NOTES** Pale straw-green in color. Fresh aromas of citrus rind, pippin apple and white tropical flowers with nuances of ocean air, white pepper and freshly picked bay leaves. This wine has great minerality and maintains its vibrant acidity throughout its long finish.

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## SERVING SUGGESTIONS

Pair with Oysters, Shellfish, Sushi, Ceviche and Fish en Papillote.

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**OPTIMAL TEMPERATURE** 38-42°F

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## WINEMAKING NOTES

Hand-sorted fruit was whole cluster pressed. The juice then settled for 2 days at 30°F before it was racked cleanly and inoculated for primary fermentation. It was maintained at 60°-62°F in Stainless Steel tanks until the fermentation was complete; this wine was not allowed to undergo Malolactic fermentation.

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## VARIETAL

100% Loureiro

## APPELLATION

100% Santa Barbara County

## BARREL AGING

100% Stainless Steel fermented and aged

## ALC

12.0%

## TA

7.5 g/L

## pH

3.26

## BOTTLING DATE

April 6th, 2018

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