



## Quinta de Linhares Loureiro

**PRODUCER** Agri-Roncão Vinícola, LDA

Agri-Roncão is a family-owned company founded in 2001 by Domingos Ribeiro. With over 60 hectares of planted area and two wine cellars/winemaking centers in the Demarcated Douro and Vinho Verde regions, Agri-Roncão is dedicated to the production and trade of Douro Wines, Vinho Verde and Port Wines.

**REGION** Vinhos Verde Wines/ Sub-region Sousa

**TERROIR** Quinta de Linhares is located in Penafiel, sub-region of Sousa, in the demarcated Vinhos Verdes Region. The vineyard is exposed to South-Southwest, between the elevations of 250/300m of altitude. The climate is moderate to dry with low temperature variations. Winters are not very harsh and summers are mild and dry. Although it is not directly exposed to Atlantic influence, it is felt due to the low relief. The type of soil is Sandy-Loam, rich in nutrients such as Phosphorus and Potassium and poor in Calcium and Magnesium, producing low PH wines. The granitic origin composition, gives minerality to the wines.

**VINIFICATION** Manual harvest in 25kg boxes. After a careful selection of the grapes, they were destemming, partial pre-fermentative maceration of 10 to 12 hours and crushing in a pneumatic press were carried out. Fermentation took place in stainless steel vats at a controlled temperature between 16 and 17°C - for approximately 15/20 days. Stage in stainless steel vats for 3/4 months, during which the wine was in contact with the lees.

**TASTING NOTES** Very aromatic wine, marked by intense vegetal and floral notes, particularly jasmine and clementine blossom. On the palate it is elegant, fresh and fruity, revealing the grape variety's typicity, with notes of bay leaf. Good creaminess and minerality.

**Vintage** 2025

**Grape Varieties** Loureiro

**Winemaker** António Sousa

**Alcohol Content** 12%

**Total Acidity** 6.1 g/dm<sup>3</sup>

**Total Sugars** 7.6 g/dm<sup>3</sup>

**Serving Temperature** 8/12°C



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**LINHARES**