



**AGRI-RONCÃO**

VINÍCOLA, LDA.

[www.agri-roncao.pt](http://www.agri-roncao.pt)



## Quinta de Linhares

### Vinho Verde

**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 Verdes 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** Blend made after the individual vinification of each grape variety. Manual harvest in 25kg boxes. After a careful selection of the grapes, destemming and crushing were carried out in a pneumatic press, without pre-fermentative maceration. Fermentation took place in stainless steel vats at a controlled temperature between 15 and 17°C - for approximately 15 days. Stage in stainless steel vats for 3 months, during which the wine was in contact with the lees.

**TASTING NOTES** It presents floral and vegetal notes, with hints of bitter white plum. On the palate it is very fruity, revealing citrus and pineapple notes that provide a pleasant freshness. The finish is very fruity and persistent.

**Vintage** 2025

**Grape Varieties** Loureiro, Avesso, Azal

**Winemaker** António Sousa

**Alcohol Content** 11.5%

**Total Acidity** 5.2 g/dm<sup>3</sup>

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

**Serving Temperature** 8/12°C

QUINTA DE  
LINHARES