



Sousa Lopes

<u>Country</u>	Portugal
<u>Region</u>	Vinho Verde
<u>Producer</u>	Gonçalo Sousa Lopes
<u>Year Founded</u>	1920s
<u>Farming</u>	Organic Non-Certified
<u>Annual Production</u>	2,100 cases
<u>Harvest Method</u>	Manual
<u>Total Estate Size</u>	21 ha
<u>Social Media</u>	instagram; @goncaloslopes



Gonçalo Sousa Lopes likes to say that there are two Vinho Verdes; the ones most people are familiar with, sweet wines that have CO2 pumped in, and then there is *real* Vinho Verde. The wines of Sousa Lopes are firmly in the second category. These wines are true terroir expressions, with limited yields from old vines, and vinified with no addition of CO2 or sugars.

Gonçalo's family estate was founded by his great-great grandfather in the 1920s, originally consisting of the Quinta do Cruzeiro (9 ha), and Quinta da Senra (7 ha) vineyards. In 1977, Gonçalo's grandfather purchased the Casa da Torre --with its 5 ha and winery -- and the estate as it stands today was completed. The 35-40 year old vines of the indigenous varieties arinto, and alvarinho, loureiro are planted to granitic, schist soils. The vineyard management is as natural as possible in this rainier part of the country, and biodiversity is allowed to flourish amongst the vines.

The winemaking at the estate is traditional, but with modern updates that only improve the quality of the wines. Fermentations, with yeasts selected from their vineyards, are in stainless steel tanks. The original Casa da Torre winery still stands, although some additions have been made to allow for growth. But the winery's most beneficial qualities remain; it is half-buried into the site, with the southern exposure protected from high temperatures. The western side is also sheltered, and to the north there is a large wall of granite.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Vineyard Area</u>	<u>Production</u>
Vinho Verde	arinto, alvarinho, loureiro	35-40 years	granit, schist	21 ha	1,600 cases
Loureiro	100% loureiro	35-40 years	granit, schist	21 ha	500 cases

Vinho Verde - Arinto, alvarinho, and loureiro planted to granitic, schist soils. Manual harvest, 100% destemmed. Whole berry pressing and fermentation with strict temperature control in stainless steel. The varieties are fermented separately and aged on lees until final blending. Cold stabilization before bottling.

Loureiro - 100% loureiro planted to granitic, schist soils. Maceration of four hours on ice. Whole berry pressing and fermentation with strict temperature control in stainless steel. Aged on lees, with battonage, for 3-5 days. Cold stabilization before bottling.

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