



D'ALFONSO-CURRAN LOUREIRO

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.

SERVING SUGGESTIONS

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

OPTIMAL TEMPERATURE

38-42°F



WINEMAKING NOTES

Hand-sorted fruit was whole cluster pressed. The juice was allowed to settle overnight, then racked and inoculated. Fermented 60-62° in 100% Stainless Steel tanks, this wine was not allowed to undergo Malolactic fermentation, maintaining its varietal character and vibrant acidity.

VARIETAL

Loureiro

APPELLATION

Santa Barbara County

BARREL AGING

Stainless Steel fermented and aged.

ALC

12.1%

TA

6.15 g/L

pH

3.27

BOTTLING DATE

April 18, 2019

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