



GURI 2025

Technical Sheet

GURI is a fresh and irreverent wine.

Made from Loureiro and Alvarinho grape varieties, GURI is the result of a meticulous winemaking process, with fermentation stopped at a low temperature to preserve its freshness and delicate natural sweetness. With only 8.5% alcohol, it surprises with its balance between vibrant sweetness and persistent acidity, creating a harmonious tasting experience.

REGION Region of Vinhos Verdes - IG Minho - Maritime Terroir

VARIETIES Loureiro, Alvarinho

ALCOHOL 8.5%vol.

TOTAL ACIDITY (g/dm) 7.5

RESIDUAL SUGAR Sweet (25gr)

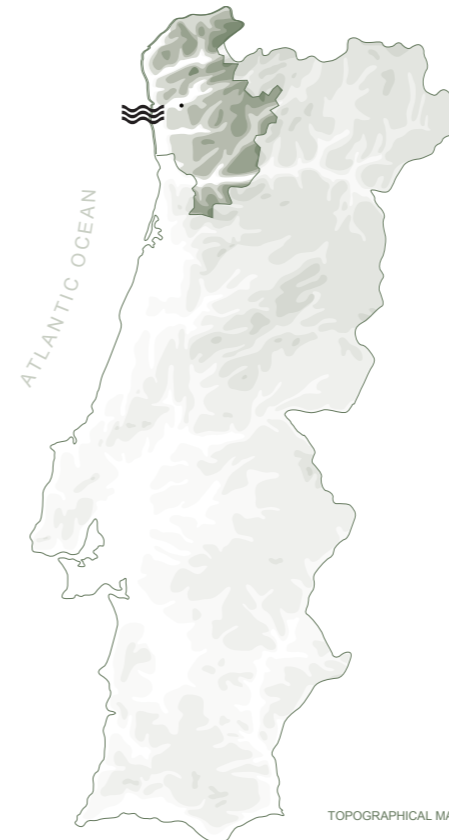
pH 3.00

VOLATILE ACIDITY (g/dm) 0.3

MARITIME TERROIR

CLIMATE	Moderate maritime. Vineyards near the sea with mild winters and hot, dry summers. The sea breeze brings salinity, freshness, and a moderate diurnal range during ripening, enhancing the intense aromatic profile.
SOIL	Granite with above-average clay content. This unique soil adds structure and complexity to the wines, moderating the acidity of the grapes.
WINE PROFILE	Loureiro provides an intense floral aromatic profile, while Alvarinho contributes to its structure. High acidity balances the gentle sweetness, making it an ideal pairing for spicy and seasoned dishes or desserts.

Maritime Terroir



AVAILABLE SIZE

