







# Bico Amarelo

#### Vinho Verde, Portugal

The Esporão Company partners with a network of regional farmers across Vinho Verde to produce Bico Amarelo white and red. These wines reflect the bright. fresh profile the region is known for, and allow the winemaking team to explore local heritage grape varieties.

### **Location & History**

Vinho Verde is Portugal's northernmost wine region, known for its cool and rainy climate due to its proximity to the Minho River, the Lima River, and the Atlantic Ocean. The region is dominated by white wine production, although red and rose are found in smaller quantities, particularly in the southeastern part of the region near Douro. This "green" (verde) area is covered in forests and home to hundreds of species of flora and fauna, including the yellow-beaked bird for which the wine is named.

## **Winemaking Overview**

Bico Amarelo wines reflect the diversity of Vinho Verde and respect the heritage of small production winemaking in this agrarian part of Portugal. Winemaking is led by the expert team at Ameal, but the vineyards are sourced from partner farmers throughout the region. The Lima region provides Loureiro, Avesso is from Baião, and Alvarinho from Monçao and Melgaço. Grapes are harvested by hand, and the white is aged on its lees. With no added sugar or carbonation, they stand out from the mainstream Vinho Verde wines found elsewhere.

## Agriculture & Sustainability

Vinho Verde is described as a maritime "transition" climate: just 30 kilometers inland from the Atlantic and surrounded by enormous rivers, making for a damp and cool growing area. The winemaking team practices integrated sustainability: no herbicides, and strong emphasis on organic practices whenever possible in the challenging climate, and they work with their farm partners to do the same, relying on the region's sandy granite soils for drainage and windy climate to keep the vineyards free of pests and illness.

#### Wines

**Bico Amarelo White** – a fresh, light wine with with tropical aromas and flavors but a dry finish and no added carbonation, making it very gastronomic and versatile with food or on its own

Bico Amarelo Red - arriving 2025







