

## Casa de Vila Verde Alvarinho

WINE: Casa de Vila Verde Alvarinho

TYPE: White Wine

**DENOMINATION:** Minho VR

VINTAGE: 2006

**GRAPE VARIETY:** Alvarinho 100%

**COUNTRY:** Portugal

The Estate: Located in the town of Lousada in the Vinho Verde region, Casa de Vila Verde is one of Portugal's oldest estates. The same family has been producing wine on the estate since the middle of the 17th century. The winery was completely modernized in 1996, adapting advanced technologies to the traditions of the region. The winery currently has 40 hectares under cultivation characterized by granitic soil, poor in organic matter and slightly acidic. All grapes are grown at the winery, and the different grape varieties are harvested individually taking into consideration the climate, soil type and ripeness of each. The 2004 vintage represents the vineyard's first vintage of this Alvarinho wine.

Vinification: The grapes are fermented for 10-15 days in stainless steel vats at temperatures below 20°C. After 10 days of stabilization at -2°C, the wine is lightly filtered and bottled.

Press: Wine Entusiast, July 2006 (2005 vintage), 85 points.

Wine Enthusiast, August 2005 (2004 vintage), 90 Points "Best Buy": "Fuller than the" average Alvarinho, "packed with green fruits and flavors of pink grapefruit and white peaches".



Tasting Notes: "A distinctive and elegant wine characterized by an intense fragrance of the Alvarinho's cast, with subtleties of tropical fruit, a wine where the qualities of its cast are strongly pronounced. A wine soft in the mouth, of a fruity cast and with a long, fresh and somewhat mineral ending".

