

PEQUENOS REBENTOS ALVARINHO

Vinho Verde



APPELLATION: Vinho Verde

BLEND: Alvarinho

WINEMAKER: Márcio Lopes

VINEYARD: _____

Vinho Verde is in the cool, verdant north west of Portugal. The Alvarinho (known as Albariño in Spain) is grown in the sub-regions of Monção and Melgaço. These areas have a very particular microclimate, with slightly less Atlantic influence than the rest of the region - winters are cold with moderate rainfall and summers are hot and dry which is particularly suited to the grape. Soils are granitic and free draining, altitude is between 300-400 meters.

VITICULTURE: _____

Márcio farms 5ha sustainably and also buys grapes from selected growers, that practice sustainable viticulture without the use of herbicides.

WINEMAKING: _____

The winemaking is low intervention, he ferments in small stainless-steel tanks using natural yeasts, aiming to make wines with balance that reflect his terroir. The wine is then kept on fine lees for seven months in stainless steel tanks before bottling with very light filtration.

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Fresh and vibrant, showing bright and clear varietal aromas - fleshy and pure, with crisp acidity and a balanced texture. Partners well with seafood and creamy sauces.