

VINHO VERDE WINE REGION

A reference in the Vinho Verde region for the excellence of its carefully treated 40 acres of vineyard. The varietals planted are mainly Azal, Arinto, Loureiro and Trajadura with an average age of 20 years old. The Demarcated Region of Vinho Verde is located in the northwest of Portugal in an area traditionally known as "Entre Douro e Minho." Its limits are the Minho River in the North (border with Galicia), the mountainous areas in the East and South, forming the natural border between the Atlantic Entre Douro e Minho and the Mediterranean in land regions and the Atlantic Ocean as its western limit. It's a unique DOC region comparable only to Porto or Champagne regions. The Vinho Verde Region has celebrated in 2008 the centenary of its demarcation (establishment of boundaries).



FAISÃO

*Stay in the now
Drink Faisão*

The "Faisão" (pheasant) is native to Asia, but was brought to Portugal by merchants in the middle ages. It is an exquisite bird with brightly colored feathers and unique beauty that gives inspiration to our wines.

VINHO VERDE 1L

INFLUENCED BY THE OROGRAPHIC CHARACTERISTICS AND THE FLUVIAL NETWORK. High yearly rain levels and irregular distribution along the year -concentrated in Winter and Spring. The higher temperatures occur at the same time as the lowest precipitation-hot and dry end of Spring and Summer-and the lower temperatures with the highest precipitation cold and rainy Winters. Mild climate. It can be considered a terroir for freshness-the Atlantic Terroir. Regarding the terrain, the region has a rather irregular topography, characterized by a compact valley's system combined with the fluvial network, developing from the seaside to the inland.

APPELLATION: Vinho Verde D.O.C.

VARIETALS: 40% Arinto,
30% Trajadura, 30% Loureiro

VINIFICATION: Total destemming, soft pneumatic pressing and alcoholic fermentation at a temperature of 59°F.

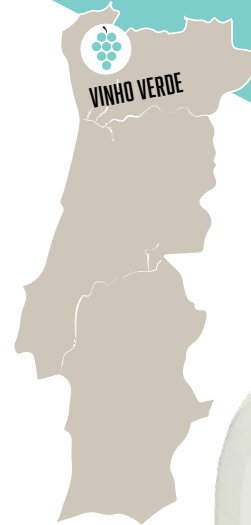
TECH NOTES: ABV: 9.0 / TA (g/l): 6.8 / pH: 3.17

COLOR: Bright with greenish hues

AROMA: Beautiful bouquet of ripe pear and ocean freshness with notes of ripe apple and herbal notes.

FLAVOR: Features a touch of honeyed ripeness with lively white peach and pear. Showing fresh herbal cuts on the finish.

FOOD PAIRING: Typically paired with seafood (especially grilled and slightly spicy), ceviche, chorizo, paella, sushi, an ideal match for raw shellfish.



UPC# 0 89832 92134 9
12pk/1L

