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.

FAISAO WHITE

Vinho Verde, D.O.C.

A bright greenish hue. Has a beautiful bouquet aroma of ripe pear, apple, and ocean freshness. Features a touch of honey ripeness while showing fresh herbal notes on the finish.

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

FAISAO ROSE

Vinho Verde, D.O.C.

Bright pink with a blush hue. Notes of strawberry and raspberry fruit aromas. Wonderfully fresh and fruit-forward with dried berry and crushed plum flavors, and a refreshing clean finish.

Delicious on its own as an aperitif but also a versatile food wine that would perfectly pair well with dishes like olive tapenade, tuna sashimi, ceviche and grilled shrimp.

FAISAO RED

Dão, D.O.C

Intense ruby red garnet color. Has concentrated flavors of dark cherry, roasted plum and dried raspberry. Fruity, smooth, well-structured and harmonious finish.

Paired best with lamb, the wine also holds its own with other red meats such as beef, roasted pork, and sausages as well as duck and venison.

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