LEARN MORE ABOUT THE
VINHOS VERDES DEMARCATED REGION

	Primary Varietal	Color	Aroma	Taste	Temperature
Classical Whites	Alvarinho Arinto Avesso Azal Loureiro Trajadura	Yellow Citrine, or Straw	Aromatic with fresh fruity and floral notes	Lively and crisp, with mineral undertones; vibrant and well-structured, showcasing complexity and freshness	8° to 12°C
Aged Whites	Alvarinho Arinto Avesso Azal Loureiro Trajadura	Straw Yellow or Golden	Riped fruit aromas with hints of quince, honey, dried fruits, and subtle oak	Rich and full-bodied, with a velvety mouthfeel; remarkable structure and a long, persistent finish	10° to 12°C
Rosé	Espadeiro, Padeiro	Pale Pink to Light Pink	Bright, fresh aromas with delicate red fruit notes	Well-balanced, crisp, and refreshing, with a smooth texture and a lingering finish	10° to 12°C
Traditional Reds	Vinhão	Deep, Intense Red	Subtle aromas of dark berries with earthy nuances	Bold and fresh with a vibrant acidity; robust structure and a lingering finish	12° to 15°C
Light Reds	Alvarelhão	Light Ruby	Intense aromas of red fruits, strawberry and cherry and herbs	Smooth, textured, and fresh, with soft tannins, vibrant acidity, and a long, harmonious finish	10° to 12°C

CERTIFICATIONS UNDER THE COMISSÃO DE VITICULTURA DA REGIÃO DOS VINHOS VERDES

DOC Vinho Verde

DOC Vinho Verde
Sub-Region Monção Melgaço

wines of portugal
a world of difference

@vinhosverdeswines @vinhosverdewines

WHY THE NAME VINHOS VERDES?

The verdant landscape of the Vinhos Verdes Demarcated Region gave its name to the wines made here. White, red, rosé or sparkling, all these wines are called Vinhos Verdes because they come from the Vinhos Verdes Demarcated region.

In the far northwest of Portugal, the Vinhos Verdes Demarcated Region stretches east from the coast to the border with Spain, and is crossed by three large rivers, the Minho, the Lima and the Douro, as well as smaller ones such as the Tâmega, the Ave and the Cávado. These valleys enable Atlantic breezes to push inland and influence the climate.

Rainfall is plentiful in the Vinhos Verdes Demarcated Region, and temperatures are generally mild throughout the year. The soils are almost entirely granitic in origin, though layers of shale, clay, alluvium and even pebbles do exist. The nine sub-regions—Amarante, Ave, Baião, Basto, Cávado, Lima, Monção and Melgaço, Paiva and Sousa—vary in terms of the maritime influence. Each one boasts it's own combination of soil, vegetation and land use patterns that confers a distinctive personality to its wines.

The region is also home to a bountiful collection of native grapes that have adapted over the centuries to the local soils and microclimates. Outstanding white wine varieties include Alvarinho, Loureiro, Trajadura, Avesso, Arinto, and Azal. Vinhão, Espadeiro and Padeiro are the predominant red wine grapes.

This wealth of grapes, microclimates and winemaking processes come together to produce a remarkable array of wine profiles throughout the Vinhos Verdes Demarcated Region.

Classic Vinhos Verdes whites are light and delicate, low-alcohol wines. They tend to present simple fruit flavours and occasional light carbonation. A more ambitious segment of niche Vinhos Verdes whites are fermented from high quality grapes, in stainless steel or in the barrel. Intense and expressive, they can achieve a full-bodied depth, which, when coupled with considerable freshness and elegance, enables them to age extremely well. Some of these are, in fact, only released after several years of bottle ageing.

Classic Vinhos Verdes reds tend to be low in alcohol, with intense colour and tannins and a crisp acidity. More recently, a new style of Vinhos Verdes red is appearing—lighter in colour, with softer tannins, elegant fruit and balanced freshness.

Pomace and wine brandies round out the vast range of Vinhos Verdes Demarcated Region wines.

VINHOS VERDES DEMARCATED REGION SINCE 1908 TRY THEM AND YOU'LL SEE!

Vinhos Verdes is a vibrant region with a rich history. Established in 1908, it's one of Portugal's oldest and most celebrated wine regions.

From the classic, young and light, with citrus notes, to the more structured and complex, evolving to matured fruit and honey, Vinhos Verdes Region produces a wide and diverse range of wines.

1

Verdes is just their last name.
They are Verdes because they are produced in the Vinhos Verdes Demarcated Region, but they can be white, red or rosé.

2

Native grapes make singular wines. Alvarinho, Loureiro, Arinto and Avesso are the best known Vinhos Verdes grapes. The native varieties confer authenticity, uniqueness and diversity of style to the wines of the Vinhos Verdes.

3

What goes best with a young white DOC Vinho Verde?
Young, Vinhos Verdes whites pair wonderfully with delicate fish, seafood, green salads or roast vegetables, ceviche, sushi and sashimi. They are the perfect complement to light, fresh meals—or they can just lend their superb sparkle to late afternoon chit chat.

4

What is the best pairing for an aged DOC Vinho Verde white?
With greater structure, aged Vinhos Verdes whites pair well with a wide number of cheeses, grilled fish, roasts, stews or risottos, as their rich aromas open up a wide range of pleasurable food pairings.

5

Aged Vinhos Verdes?
But of course!
The classic Vinhos Verdes are usually young and fruity, but aged Vinhos Verdes have structure and gain complexity over time.