

# Raw Bar Vinho Verde 2015

## STORY

Vinho Verde is a Portuguese wine that originated in the historic Minho province in the far north of the country. The modern-day 'Vinho Verde' region, originally designated in 1908, includes the old Minho province plus adjacent areas to the south. In 1976, the old province was dissolved.

Vinho Verde is not a grape varietal, but a CAO for the production of wine. The name literally means "green wine," but translates as "young wine" and is usually consumed soon after bottling. Although, a Vinho Verde can also be a sparkling, a Late Harvest or even Brandy. In its early years of production, the slight effervescence of the wine came from malolactic fermentation taking place in the bottle. Today, most Vinho Verde producers no longer follow this practice, but with the slight sparkle being added by artificial carbonation instead.

## TASTING NOTES

Crisp, balanced acidity with a touch of effervescence. This wine has complex aromatics and flavors of orange blossom, apple, peach and acacia. Try pairing with seafood, raw and steamed shellfish, light cheeses, antipasto and fresh salads.

## ACCOLADES:

- ♦ **95 POINTS** - Just Wine Points  
(\*latest rating)



REGION: Vinho Verde, D.O.C.  
Colheita, Portugal  
VARIETAL: 75% Loureiro, 12.5%  
Trajadura, 12.5% Arinto  
VINTAGE: 2015  
ACIDITY: Balanced  
ALCOHOL: 10%  
PROCESS: Stainless steel aging,  
zero malolactic

