Casa de Vila Verde
Casa de Vila Verde Alvarinho

WINE:	Casa de Vila Verde Alvarinho
TYPE:	White Wine
DENOMINATION:	Minho VR
VINTAGE:	2008
GRAPE VARIETY:	Alvarinho 100%
COUNTRY:	Portugal

The Estate: Located in the town of Lousada in the Vinho Verde region, Casa de Vila Verde is one of Portugal's oldest estates. The same family has been producing wine on the estate since the middle of the 17th century. The winery was completely modernized in 1996, adapting advanced technologies to the traditions of the region. The winery currently has 40 hectares under cultivation characterized by granitic soil, poor in organic matter and slightly acidic. All grapes are grown at the winery. The 2004 vintage was the vineyard's first vintage of this Alvarinho wine.

Vinification: Wine is fermented without pulling the grapes from the stalks, pneumatic press and 48 hours decantation. Fermentation on stainless wine vats with controlled temperatures between 16°-18°C. Produced with the best grapes of the Alvarinho's cast, it is thus a modern wine with a versatile character.

Press: Wine Spectator, (2008 vintage), **88 Points, "Far Flung Value":** A bright white, offering plenty of glazed citrus and pippin apple flavors, with notes of mineral, smoke and spice. The rich finish features ripe pineapple. 11/30/09

Wine Enthusiast, (2008 vintage), **89 Points:** A surprisingly broad wine for the Vinho Verde region, rich almost. It has a ripe, Chardonnay-like character, creamy and full-bodied. That said, there is also a crisp element, coming through as pink grapefruit and soft pear skins. The finish is all freshness and spice. 11/1/09

Decanter, (2008 vintage), **World Wine Award Winner,** October 2009

Tasting Notes: This medium-bodied white features ripe pear, fennel and licorice aromas. On the palate, bright acidity keeps the flavors of lemon zest, almond and poached pear perfectly in check throughout the long dry finish. The same grape as Spain's Albarino, this pairs equally well with most tapas, paella, chorizo, cured meats and nutty cheeses.