



Casa de Vila Verde

Casa de Vila Verde Alvarinho

WINE:	Casa de Vila Verde Alvarinho
TYPE:	White Wine
DENOMINATION:	Minho VR
VINTAGE:	2007
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 Enthusiast, (2007 vintage), **88 Points:** Bright and fresh, a great mouthful of lemongrass spices, lime and tight, young flavors of grapefruit. The acidity suffuses the wine, lifting it, giving the fruit a vivid character. There is a clean, mineral aftertaste. 11/1/08

eRobertParker.com, (2005 vintage), **87 Points:** The 2005 Alvarinho is simply a pleasure to drink at the moment, showing off its youthful exuberance, and throwing off delectable peach flavors. It is lively and refreshing, too. The fruit calms down and the wine becomes a bit more subdued with air. For best results, this is a wine that should be drunk young. Right now wouldn't be a bad idea. Many of its best features will not survive aging. It's simply delicious, though. 2/07

Wine Enthusiast, (2004 vintage), **90 Points "Best Buy":** Fuller than the" average Alvarinho, "packed with green fruits and flavors of pink grapefruit and white peaches. 8/05



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.