



# Casa de Vila Verde

## *Casa de Vila Verde Vinho Verde*

<b>WINE:</b>	Casa de Vila Verde Vinho Verde
<b>TYPE:</b>	White Wine
<b>DENOMINATION:</b>	Vinho Verde DOC
<b>VINTAGE:</b>	2007
<b>GRAPE VARIETY:</b>	Trajadura, Loureiro, Arinto
<b>COUNTRY:</b>	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. Unlike many Vinho Verdes currently on the market which are non-vintage and coop produced, Casa de Vila Verde is a true estate wine. All grapes are grown at the winery, and the different grape varieties are harvested individually taking into consideration the climate, soil type and ripeness of each. Each year this special wine is produced from the best combination of the different varietals. The result is a Vinho Verde that is more complex and elegant than anything else in its category.

**Vinification:** The grapes are fermented for 10-15 days in stainless steel vats at temperatures below 20°C. After 10 days of stabilization at -2°C, the wine is lightly filtered and bottled.

**Press:** Wine Spectator (2007 vintage) **87 Points** “**Top Values 2008**”, : Well-concentrated stone fruit flavors, with plenty of minerality and spice notes and a spicy finish that features some richness. 10/31/08

**Wine Enthusiast**, (2007 vintage) **87 Points**, “**Best Buy**”: A delicious floral wine, ideal for summer drinking; there are aromas of green meadows and flavors of crisp grapefruit ripened with apricot. There's a great dry aftertaste. 7/08

**eRobertParker.com**, (2007 vin) **86 Points**. Wine Advocate #180, 12/08

**Wine Enthusiast**, (2006 vin) **88 Points**, “**Top 100 Best Buys for 2008**”. 5/08

**Tasting Notes:** Aromas of green apple, tangerine and orange blossom introduce a light and refreshing burst of fruit. Crisp minerality and a touch of spice add to the graceful finish. Enjoy it all by itself on a warm summer's day, or pair with spicy foods like shrimp and garlic with red pepper flakes.

