



Casa de Vila Verde

Casa de Vila Verde Vinho Verde

WINE:	Casa de Vila Verde Vinho Verde
TYPE:	White Wine
DENOMINATION:	Vinho Verde DOC
VINTAGE:	2008
GRAPE VARIETY:	Trajadura, Loureiro, Arinto
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. 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 & Spirits (2008 vintage) **90 Points**,

“Extreme Value”: Thoroughly postmodern and buzzing with energy, this Vinho Verde is fleshy and firm. It tastes of the fruitiness of nuts, along with litchi, loquat and pink grapefruit flavors. Zesty and fresh, this is a white for roast fish. August 2009

Wine Spectator (2008 vintage) **87 Points**, **“Savvy Shopper Selection”**: Apple and citrus flavors are crisp and balanced in this fresh-tasting white. The finish is light and spicy. A fine aperitif. Trajadura, Loureiro and Arinto. 7/31/09

eRobertParker.com (2008 vintage) **86 Points**: The 2008 BRANCO is a single estate wine. I find the wines from this estate a bit of a hybrid—a cross between new and old...they have a bit more substance than some of the “here today, gone tomorrow” low end products, and they are well priced. When tasted in the Spring of 2009, this was showing more acidity than I usually get from this bottling, but I expect it to come together nicely. The price point is excellent for what it is, a relatively friendly and fruity wine with some citrus notes, easy to drink (11.5% alcohol), with good acidity on the finish. [Wine Advocate](#) #184, 8/09

Wine Enthusiast, (2008 vintage) **86 Points**: A bright, tight, citrus-flavored wine, with a great mineral streak over fresh, creamy acidity. There are lovely wafts of fresh apple juice. A delicious wine. 8/1/09



Tasting Notes: Rich fruit and floral aromas on the nose followed by crisp citrus flavors on the palate. Delightful grapefruit and lemon notes lead to a satisfying crisp finish. This is a great warm-weather aperitif and also a perfect match for fish and seafood. It can definitely stand up to some spice.