OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Asnella Vinho Verde



Asnella is a single-vineyard Vinho Verde that reveals a lesser-known expression of this region. Beyond the lightly effervescent, aperitif-style wines commonly exported from northern Portugal, this bottling highlights a terroir-driven, artisan approach focused on structure and place.

The vineyard sits at the southern edge of the Vinho Verde DOC, bordering the northern limit of the Douro. It lies directly on a geological fault line, where two distinct soil types meet. Schist from the Douro on one side and granite from Vinho Verde on the other.

This unique mix of parcels shapes the wine's profile. The combination of schist and granite delivers depth, minerality, and weight that stand apart from typical Vinho Verde. You get precision and tension, with a more serious, age-worthy character rooted in site rather than style.

WHAT MAKES THIS WINE UNIQUE?: Asnella offers a clear departure from the typical Vinho Verde profile. You experience concentration, length, and pronounced minerality, driven by site rather than technique. The vineyard spans two distinct soil types divided by a geological fault line. Granite contributes depth and weight. Schist brings minerality, lift, and precision. Together, they create a focused, terroir-driven wine that redefines expectations for the category.

GRAPE: 60% Arinto and 40% Loureiro. Sustainably farmed vines planted in 1992, rooted in a mix of schist and granite soils at 350 meters (1,148 feet) elevation.

PAIRING SUGGESTIONS: The flinty minerality and bright fruit of Asnella make it a natural match for oysters, shrimp, clams, mussels, and other seafood. Its precision and freshness also pair seamlessly with the clean, focused flavors of East Asian cuisine, where balance and purity are key.

VINIFICATION AND AGING: Fermented and aged for 6 months in stainless steel tanks to preserve purity, tension, and the vineyard's mineral expression.



LOCATION, SOIL, CLIMATE: The Asnella vineyard is located in the Basto subregion, at the southern edge of the Vinho Verde DOC, an area known for more structure and ripeness than the coastal zones. Basto sits at higher elevations and further inland, creating a natural transition between Vinho Verde and the Douro.
The vineyard lies directly on a geological fault line, where granite soils typical of Vinho Verde meet schist more commonly associated with the Douro. This rare convergence of soils within a single site is central to the wine's character.
The climate is Atlantic but moderated by altitude and distance from the coast. Cool temperatures extend the growing season, preserving acidity and aromatic clarity. Annual rainfall averages around 1,200 mm, supporting slow, even ripening while maintaining freshness and balance.



TASTING NOTES Brilliant green-yellow in the glass. The nose shows lime zest, green apple, wet stone, and white pepper, with a profile that recalls the precision and tension of a Federspiel-style Grüner Veltliner.
The palate is clean, concentrated, and incisive. Dry citrus and unripe pear lead, followed by tarragon, slate, and white pepper. The finish is focused and mineral, reinforcing the wine's structure and clarity.

ALCOHOL CONTENT: 12.5%

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