OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Patio Pounder Vinho Verde 1L



Nestled in the lush landscapes of Castelões in Penafiel, northern Portugal, we often find ourselves reflecting on the joyous moments shared under the golden sunset of the Vinho Verde region—laughter, clinking glasses, and heartfelt stories exchanged. Our goal was to create a wine that captured this spirit and the essence of those warm days.

We achieved this with "Patio Pounder," a vibrant, fruit-forward blend that delights the palate and encourages friends to linger a little longer. Each bottle embodies not only our dedication but also the essence of connection and celebration.

So, when you enjoy a glass of Patio Pounder, remember: it’s more than just wine; it’s an invitation to connect, celebrate, and savor life’s beautiful moments.

WHAT MAKES THIS WINE UNIQUE?: Patio Pounder is a vibrant, fruit-forward wine from the Vinho Verde region of northern Portugal, designed for easy drinking and sharing. As the only 10% alcohol Vinho Verde available in a 1-liter bottle format on the market, its lively character invites connections and celebrations, making it a perfect choice for enjoying life’s joyful moments.

GRAPE: 50% Loureiro, 40% Fernão Pires, and 10% Arinto. The grapes are cultivated at altitudes ranging from 100 to 500 meters, in sandy soils with a granite base. Harvest occurs from August 25 to September 25.

PAIRING SUGGESTIONS: This wine pairs well with grilled shrimp, oysters, and calamari, enhancing its acidity and minerality. Light salads with citrus vinaigrette or goat cheese, along with pasta dishes complement its crispness. Fresh cheeses, such as feta and mild blue cheeses, contrast nicely with the wine's acidity. Its refreshing character also makes it an excellent match for spicy Asian or Mexican cuisine.



VINIFICATION AND AGING: The wine undergoes stainless steel fermentation at controlled temperatures, followed by three months of aging on the lees.

LOCATION, SOIL, CLIMATE: Patio Pounder Vinho Verde is produced in the Vinho Verde region of Portugal, specifically in the town of Penafiel, where the vineyards Vinha Grande and Vinha da Vessada are located. The sandy soils with a granite base provide excellent drainage, allowing the grape varieties to flourish. The region's cool, humid climate, influenced by its proximity to the Atlantic Ocean, features mild temperatures with highs up to 33.3°C and lows around 15.4°C from April to October, along with annual rainfall of approximately 1200 mm.

TASTING NOTES This wine presents a pale straw yellow color with a subtle green hue, showcasing its youthfulness. The nose is delicate and fresh, featuring aromas of citrus (lemon and lime), green apple, and floral hints of jasmine, complemented by a subtle minerality that reflects the granite soil. On the palate, it is crisp and refreshing, with lively acidity balancing flavors of ripe stone fruits like peach and apricot. A touch of salinity enhances its brightness, leading to a clean, zesty finish.



ALCOHOL CONTENT: 10%

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