

Vadio Finnum Branco



Vadio Wines is a family-owned winery located in the Bairrada region of Portugal, founded in 2005 by husband-and-wife team Luís Patrão and Eduarda Dias. Luís, an acclaimed winemaker, dedicates himself to preserving the traditional elements of Bairrada's indigenous grape varieties, producing wines that authentically reflect their terroir. Eduarda manages the daily operations, ensuring the smooth running of the winery. Luís's father, Mr. Dinis Patrão, leads the viticultural efforts with a deep passion for organic farming.

Situated in the village of Poutena, 120 miles north of Lisbon, Vadio encompasses 13 vineyards spread across 10 hectares. The winery practices organic farming to maintain the health of their land and vines, contributing to the sustainability of the region's biodiversity. Vadio is renowned for producing classic DOC Bairrada wines, particularly red wines made from the Baga grape, and some of Portugal's finest sparkling wines.

WHAT MAKES THIS WINE UNIQUE?: Vadio Finnum Branco is a rare, small-production wine from Bairrada, built on a perpetual blend started in 2007 and refreshed annually with new vintages. What truly sets it apart is its fermentation and aging under flor, an uncommon technique in Portugal that gives the wine its distinctive saline character, layered texture, and subtle oxidative complexity. The result is a singular style that stands out within the region.

GRAPE: The wine is made from a blend of indigenous Bairrada varieties, including Bical, Baga, and Cerceal. These grapes are known for their natural acidity, structure, and ability to express the region's terroir. Together, they contribute to the wine's balance, freshness, and complexity.

PAIRING SUGGESTIONS: This wine pairs particularly well with dishes that complement its salinity and structure. It is an excellent match for grilled or roasted fish, shellfish, and other seafood preparations. It also works well with roasted poultry seasoned with herbs and with aged cheeses, where its acidity and savory notes help balance richness and enhance flavors.

VINIFICATION AND AGING: The wine is produced using a perpetual blend approach (inspired by solera, but not necessarily following the same formal fractional system), where older vintages are continuously integrated with newer ones. Fermentation and aging take place under a veil of flor, a traditional method that protects the wine while allowing controlled interaction with oxygen. This process, combined with extended aging, develops complexity, texture, and layered aromatics, resulting in a wine that is both structured and expressive.

LOCATION, SOIL, CLIMATE: The vineyards are located in the region of Bairrada (the village of Poutena), specifically in Vale de Dom Pedro. The soil here is clay-limestone.

TASTING NOTES Finnum presents a complex aromatic profile with notes of citrus, dried fruit, and fine herbs. On the palate, it is dry and vibrant, with pronounced acidity and a textured mouthfeel. Distinct saline and lightly oxidative characteristics are complemented by hints of nuts and a subtle iodine note. The finish is long, mineral-driven, and marked by precision and depth.

