OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Vadio Finuum 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 varietals, 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 Finuum 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.

RATING HISTORY: NV 96TA, 93WA.

GRAPE: The wine is made from a blend of indigenous Bairrada varieties, including 60% Bical, 30% Baga and 10% Cercial. 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 combines two separately aged components in equal proportions. The first comes from an oxidative solera started in 2007, in which older and newer vintages are progressively integrated. The second undergoes biological aging under a veil of flor, which limits oxygen exposure and develops saline, savory complexity. Aging takes place in 50-hectoliter oak vats and used 500-liter neutral barrels before the two lots are blended, resulting in a layered, textured wine with notes of salt, almond and dried acacia and a long, savory finish.

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 Finuum 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.

ALCOHOL CONTENT: 11.5%

