OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Vera Vinho Verde Branco



When Vera Vinho Verde was launched with the 2010 vintage, we aimed to fill a gap in the market for high-quality Vinho Verde. Our goal was to produce a superior wine using estate-grown fruit, with lower residual sugar and less carbonation, setting it apart from regional norms.

In the 1950s and 60s, the Portuguese government, influenced by the wine industry, resisted the influx of Coca-Cola and soft drinks. During this time, Vinho Verde became a popular choice for its light alcohol and gentle carbonation, ideal for casual lunches and social gatherings.

The Vinho Verde DOC, located in northwest Portugal just north of the Douro River Valley, is known for its rainy, mountainous, and lush landscape. Vera Vinho Verde comes from the Basto sub-region, which features granite soil and vines aged between 10 and 35 years. The region experiences cold, damp winters and mild springs and summers.

WHAT MAKES THIS WINE UNIQUE?: Vera Vinho Verde is made from 100% estate-grown fruit, estate-bottled, with low residual sugar and light carbonation, resulting in a medium-bodied, well-balanced wine. Sourced from our 104 plots, it ensures consistent quality across vintages. Vera Vinho Verde is a standout offering from both Portugal and the region.

RATING HISTORY: 2022 90W&S; 2020 'Best Buy' 90W&S; 2018 Best Buy WE

GRAPE: 60% Arinto, 30% Azal, 10% Loureiro. Vines planted in 1998. Tended in sandy loam, granite and schist at 320 m (1,050 ft) elevation. This is a vegan wine.

PAIRING SUGGESTIONS: Vera's texture, bright acidity and medium body make it a versatile pairing. Lovely with fried fish, lighter cured meats, sharp cheeses, shellfish and bivalves.

VINIFICATION AND AGING: Harvest is entirely manual in 20 kg crates. Loureiro is picked first, Arinto is picked by mid-October and Azal sometimes going well into November. De-stemming and gentle pressing. The juice settles for 48 hours before fermentation takes place in stainless steel tanks. Filtered prior to bottling which occurs in February.



LOCATION, SOIL, CLIMATE: Produced from vines planted in 1998, tended in sandy loam, granite and schist soil, at 320m (1,050 ft) elevation. Annual rainfall: 2000 mm (79 inches).

TASTING NOTES Arinto brings bright acidity and aging potential, Azal is citric and fresh and Loureiro is aromatic and delicate. Clean, lively flavors of lime, ripe pink and yellow grapefruit. Slight effervescence.

ALCOHOL CONTENT: 12.5%

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