

# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## Vera Vinho Verde Rosé



Vera Rosé launched with the 2011 vintage. Our ambition was to produce a vinho verde Rosé, taking advantage of the local red varietals available at the property, Vinhao and Rabo de Anho. The same principals as the Vera Branco applied: estate fruit only, less residual sugar and less carbonation; all of which all of which runs against the norm for other offerings from the region. A little known fact about Portuguese winemaking history is that in the 50s and 60s, the Portuguese government, under pressure from the wine industry, resisted the arrival of Coca-Cola and soft drinks. Vinho Verdes, with their light alcohol and slight carbonation, were the soft-drink du jour, the drink people could have for lunch or when meeting with a friend.

The Vinho Verde DOC is in northwest Portugal, just north of the warm Douro River Valley. It is rainy, mountainous and intensely green. The Basto sub-region where Vera is located is primarily granite soil, planted inland with vines that are between 10 and 35 years old. Cold damp winters are followed by a mild spring and summer.

**WHAT MAKES THIS WINE UNIQUE?:** Vera Rose is 100% estate fruit, estate bottled, low RS and a very light carbonation, allowing for a medium body, more balanced wine. The fact that fruit comes from the estate's 104 plots (yes 104!) provides consistent quality from vintage to vintage. Vera Rosé is one of the original, distinct Rosé offerings from the Vinho Verde region and from Portugal.

**RATING HISTORY:** 2020 Best Buy W&S

**GRAPE:** 80% Rabo-de-Anho, 20% Vinhao. Vines planted in 1998. Tended in sandy loam, granite and schist soil 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, shellfish and bivalves.

**VINIFICATION AND AGING:** De-stemming and gentle pressing. The juice settles for 48 hours at 10° Celsius before fermentation takes place in stainless steel tanks. (14°-16° C). Filtered prior to bottling which happens in February.

**TASTING NOTES** This house was the first to ever produce a Rosé in the Vinho Verde DOC, back in 1991. The blend is 80% Vinhão or "big wine" in Portuguese. Vinhão is tinturier (red pulp grape) hence the dark color. In addition, Rabo de Anho (20%) an untranslatable, rarely planted grape, adds lightness and freshness to the blend. Floral, crisp, fresh strawberry and watermelon. Tastes like a summer Friday afternoon

**ALCOHOL CONTENT:** 11.5%

**UPC CODE:** 5602246111226

