



wines of
portugal 
a world of difference

 VINHO
VERDE
*Like no other
wine in the world.*

VINHO VERDE REGION Presentation



VINHO VERDE IT'S A WORLD IN ONE REGION

- › **BETWEEN** Douro and Minho;
- › **Between** mountains and rivers;
- › **Between** green landscape where Vinho Verde is born.

It is because of the many shades of green the region is called and constitute the terroir that gives these wines their personality and unique characteristics.

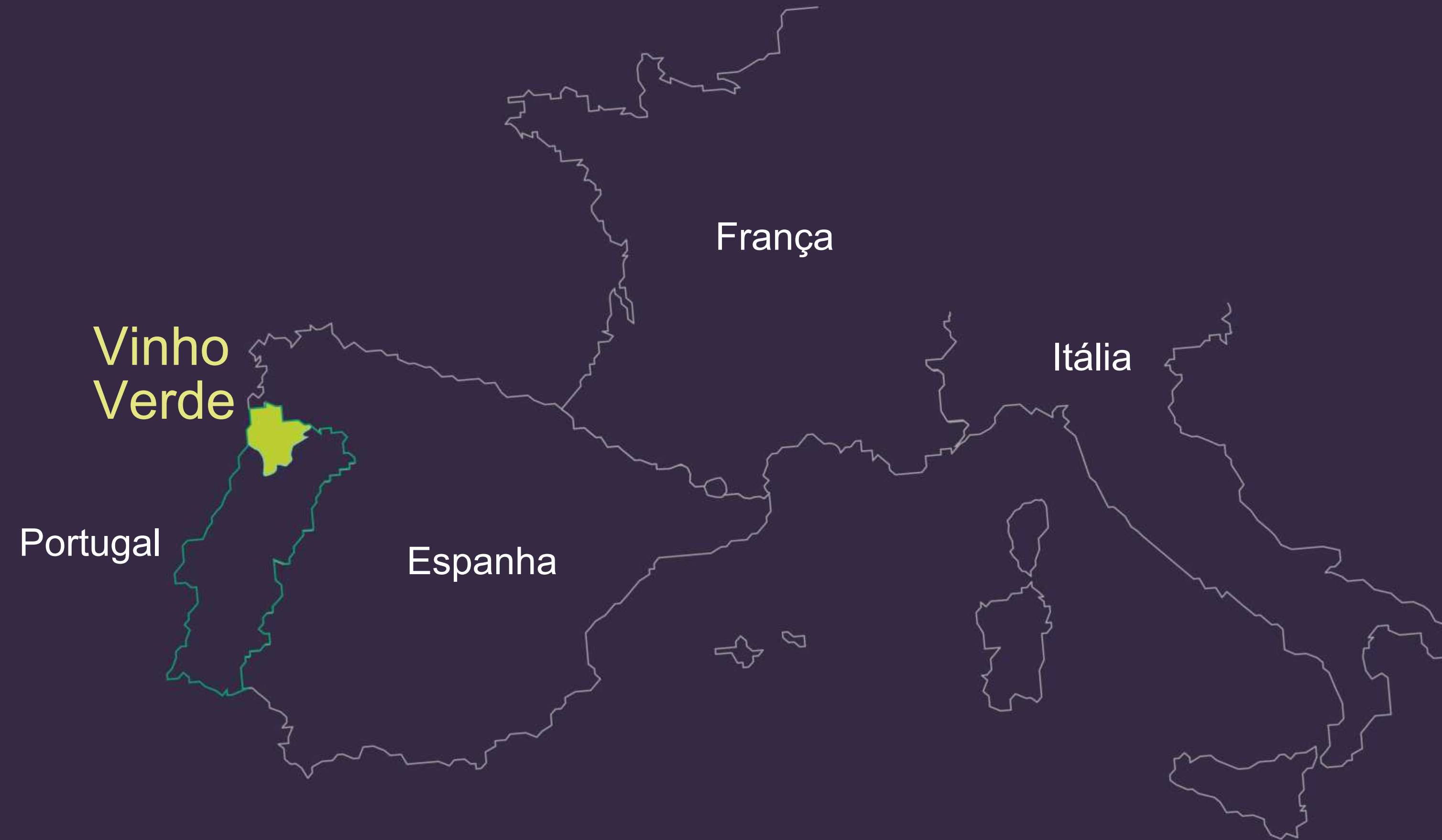
VINHO VERDE IT'S MUCH MORE THAN A WINE

- › Vinho Verde it's not just a wine:
it's a **Region**;
- › Demarcated in 1908, which origins:
 - ›› **Vinho Verde Whites**;
 - ›› **Vinho Verde Reds**;
 - ›› **Vinho Verde Roses**;
 - ›› **Sparkling Vinho Verde**;
 - ›› **Aguardentes Vinho Verde**.



VINHO VERDE REGION

- › 16.000 ha vineyards
- › 16.000 grape growers
- › 370 wine bottlers
- › 1.400 wine brands
- › 45 grape varieties for DO Vinho Verde
- › 67 grape varieties for IG Minho
- › 9 subregions for DO Vinho Verde
- › 80 millions liters of anual production
- › More than 100 export countries



THERE IS MORE IN VINHO VERDE THEN YOU IMAGINE

- › Vinho Verde wines of classic style: young, light and fresh, with low alcohol;
- › Vinho Verde wines sophisticated with great age potential, fullbodied;
- › Vinho Verde wines intense, complex.

With roots in different soils and a unique climate and licensed grape varieties, it is possible to produce a wide variety of diverse, elegant and complex wines, according to the winemaker's imagination.



WHY VINHO VERDE IS SO UNIQUE? FOR CLIMATE...

SEASONS

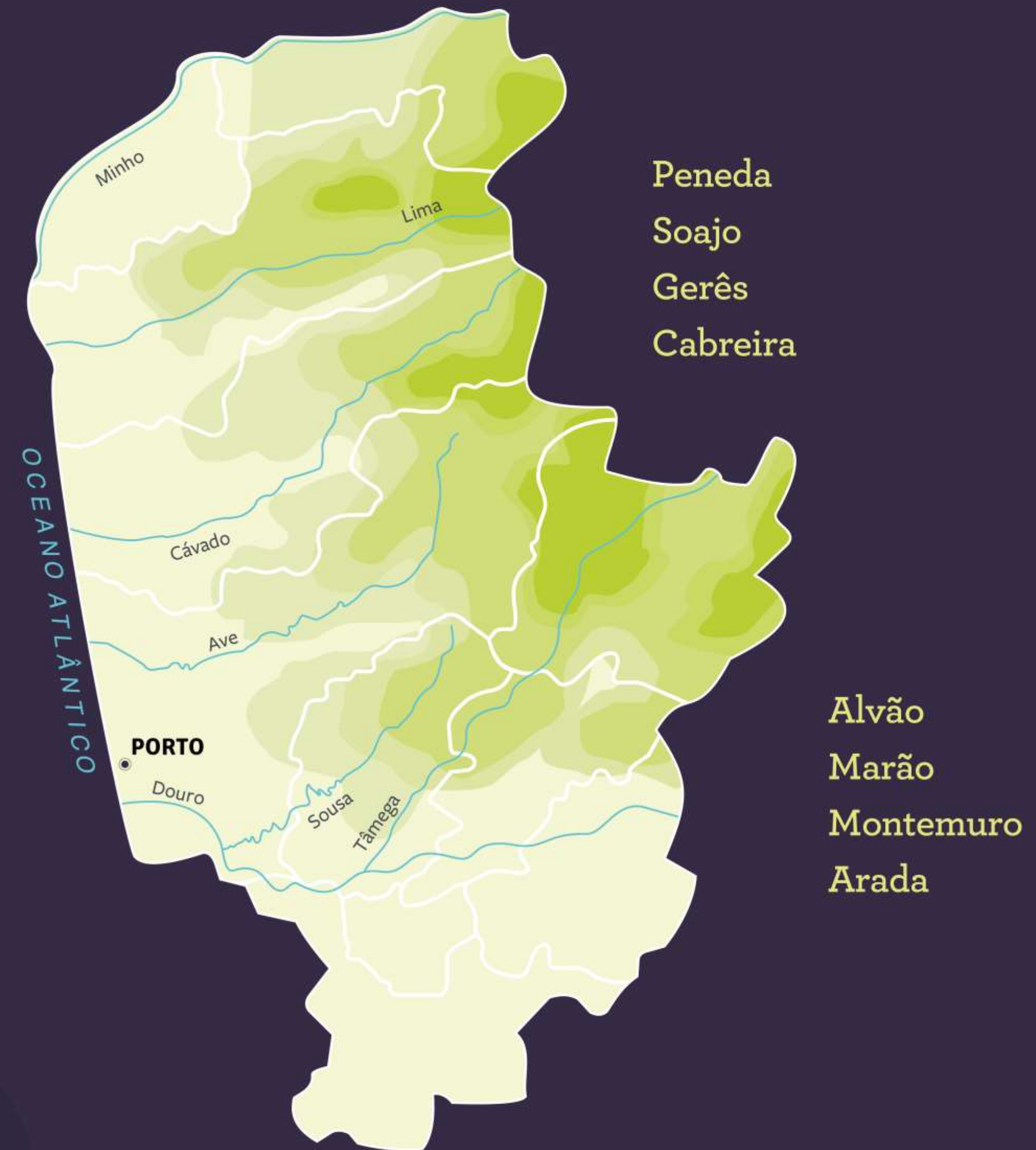
- › Mild temperatures and no large temperature ranges
- › High rainfall: 1200 mm/year concentrated in October-April

The maritime influence, the existence of the rivers Minho, Lima, Cávado, Ave and Douro and its many tributaries, and the “undulation” of the land, determining different microclimates.



FOR RELIEF....

- › Topography rather irregular
- › Compact valley's system combined with the fluvial network
- › Developed from the seaside to the inland
- › The **mountains areas** to the East and South form the natural separation between the atlantic Entre-Douro-e-Minho and the more characteristically Mediterranean regions further inland.



AND FOR SOILS!

Origin: mostly granitic, with two narrow strips of schist origin which cross the region from sudeste to norwest, and with origin at south from rio Douro, existing in some places strips with pebbles (rolled stones).

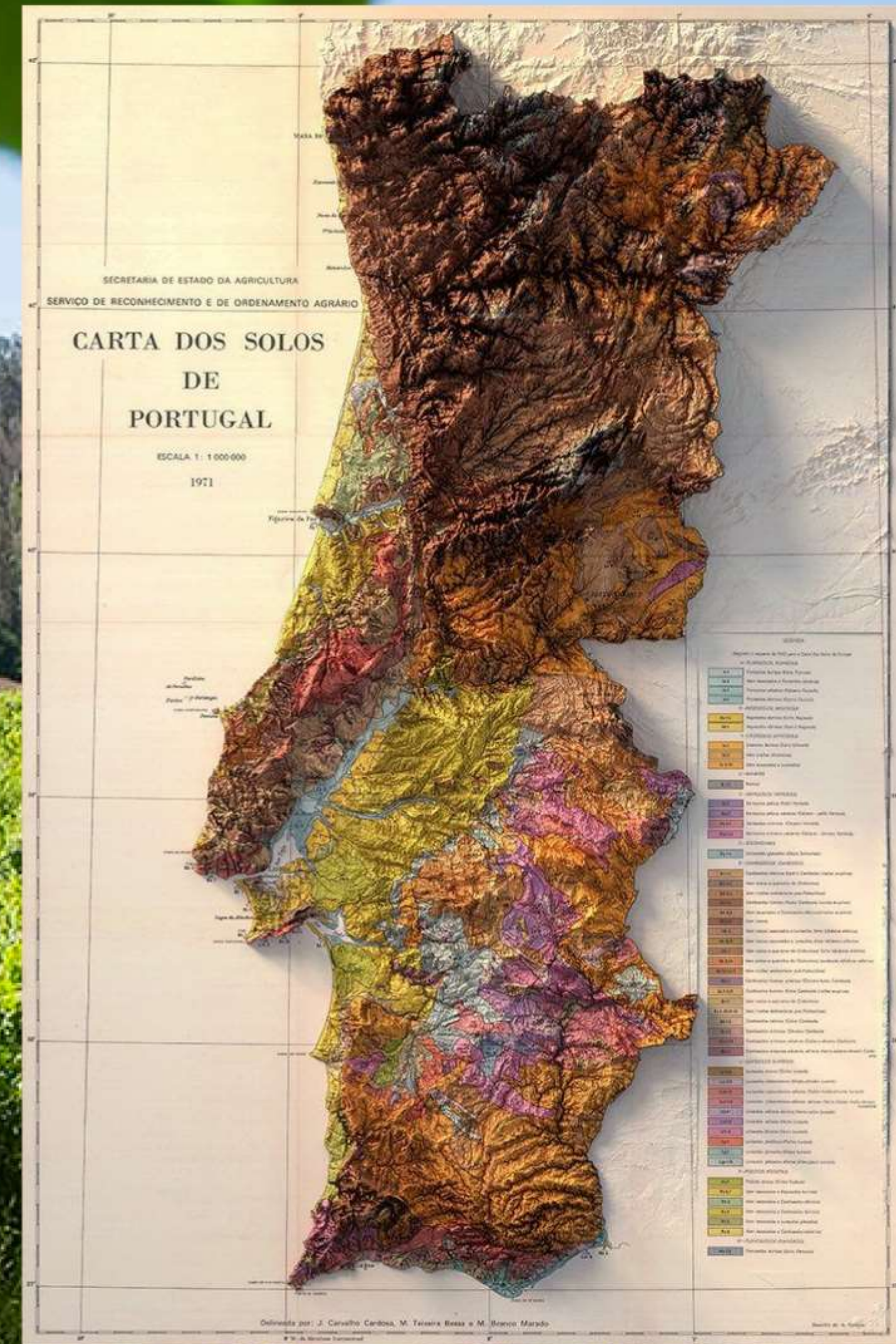
Depth: low

Texture: sandy or franco-sandy

Acidity: moderate - high

Phosphorus: poor

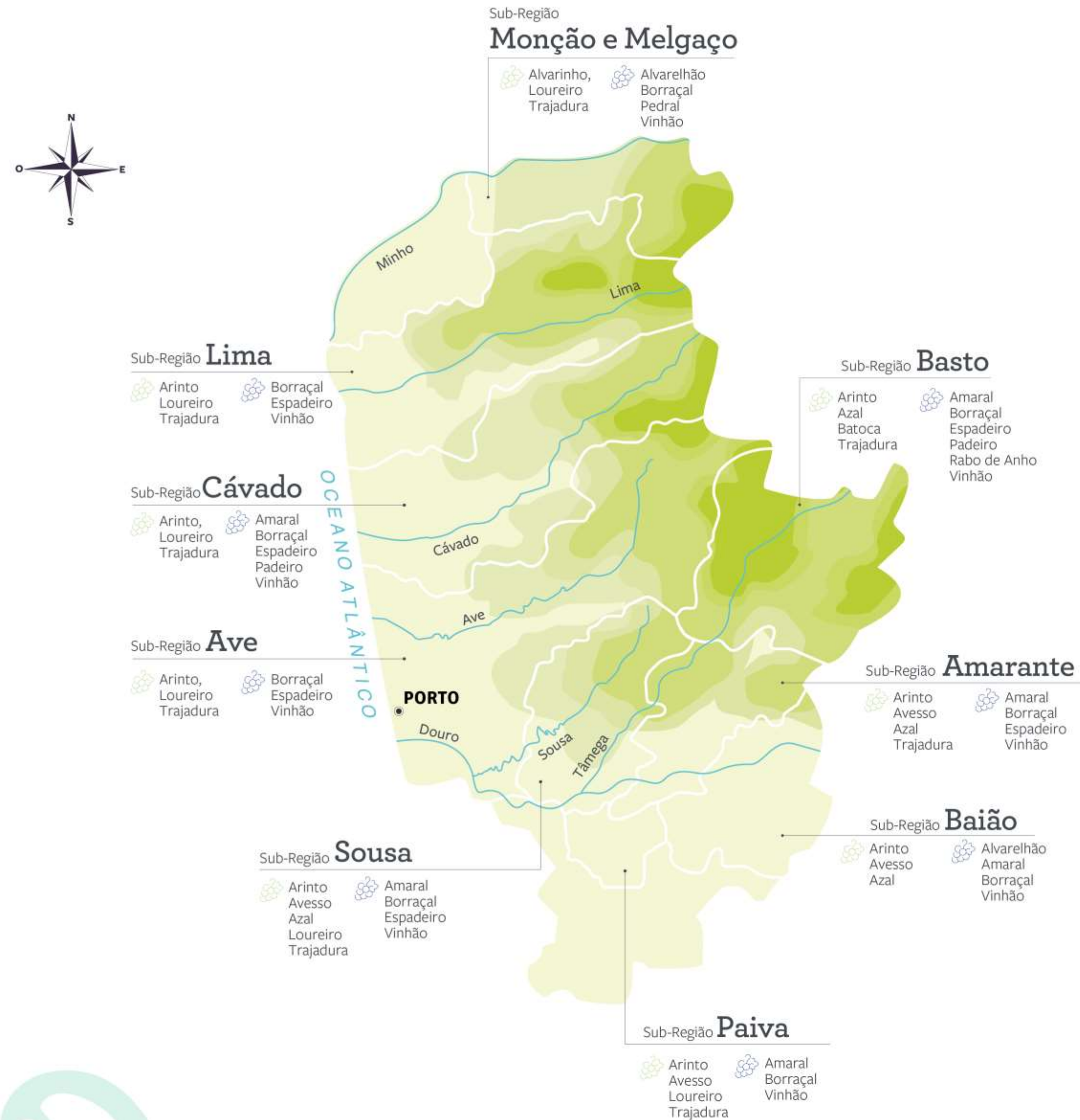
“When he speaks of a granitic soil, the wine in your glass tastes of it.”



WHY VINHO VERDE IS SO DIVERSE?

In a wine region that is so vast as Vinho Verde, there are differences in cultivation, microclima, grape varieties and vine training system.

Because of that, the region is divided in nine subregions and, each one has its own characteristics.



WHAT ARE THE GRAPE VARIETIES FOR THE BODY OF VINHO VERDE WINE? WHITES

BLEND TRADITIONAL
60% Loureiro | 20% Arinto | 20% Trajadura

ALVARINHO

› Intense aroma, complex, fruity character (quince, peach, banana, passion fruit and litchi). Younger wines may have notes of pear and melon. With aging aromas can change to mature orange, hazelnut, walnut and honey. Richest in alcohol and complexity.

AVESSO

› Mix between the fruity flavor (orange, pineapple, melon and peach), almonds (nuts) and floral. Fruity character is dominant, subtle and complex. Great potential for storage.

AZAL

› Fine flavor, fresh, citrus fruit notes (lime, lemon, grapefruit and green apple), richest in acidity

ARINTO

› Rich flavor, from fruity, citrus and tree fruit (ripe apple and pear) to flower (lantanas). The flavor can be mineral with saline nuances.

LOUREIRO

› Elegant aroma, fruity (citrus and green apple) to menthol with emphasis on floral (freesia, rose) to sweet terpenic (reminiscent of jasmine). Most planted white variety and floral character.

TRAJADURA

› Delicate flavor of tree fruits mature (apple, pear and peach), lowest in acidity.



WHAT ARE THE GRAPE VARIETIES FOR THE BODY OF VINHO VERDE WINE? REDS

BLEND TRADITIONAL
70% Vinhão | 30% Borraçal



AMARAL

› Resulting wine is slightly acidic, full-bodied and has an intense ruby-red color



ALVARELHÃO

› the wines are flavorful, harmonious with a ruby or light-ruby color and a delicate aroma.



BORRAÇAL

› The wines are balanced and flavorful with a ruby-red color.



VINHÃO

› The resulting wines have an intense garnet-red color. With a vinous aroma with hints of very ripe red fruits, blackcurrant, blackberry, raspberries and, sometimes, floral character of violet. Most planted red variety

WHAT ARE THE GRAPE VARIETIES FOR THE BODY OF VINHO VERDE WINE? FOR VINHO VERDE ROSÉ

ARE MOSTLY PRODUCED FROM 2
GRAPE VARIETIES



ESPADEIRO

› Red fruit aroma (strawberry, raspberry and cherry) from pinky color to light pinky.



PADEIRO

› Resulting in ruby-red and garnet-red colored wines, with an aroma of red fruits (strawberry and raspberry), with a tendency to sweet aromas (fresh guava) that look a lot like “candy”.

HOW IS VINE TRAINING SYSTEM?



Divided between tradition:

- › **Enforcado (hanging man)**- Arjões
- › **Ramadas**
- › **Bordadura**



And modern methods:

- › **Bardo**
- › **Cordon - ascendent or descendent**

Vinho Verde & Gastronomy THERE IS A VINHO VERDE WINE FOR EACH STYLE OF FOOD.

There are Vinho Verde for traditional cuisine,
For elaborate dishes of author's cuisine,
For Indian and Asian food,
For the intensity of Latin American's flavors and
spices and much more.

Each style of wine has unique characteristics and
are an excelente option for the various moments.



Vinho Verde & Gastronomy WHITE YOUNG, LIGHT AND FRESH

Characteristics: Pale yellow and citrus colour, fresh, fruity and floral, depending of the grape varieties that it's made.

Harmonization with: light dishes, fresh and not spicy.

Exemplos: light salads, summer salads with melon and shrimps, tostini with cheese and salmon, sushi, white meat.



Vinho Verde & Gastronomy ROSÉ

Characteristics: light to dark pink, harmonistic, fresh and persistente with notes of red fruits.

Harmonization with: fish, seafood, carpaccio, Oriental cuisine.

Examples: sushi, sashimi, Chinese and Thai cuisine.



Vinho Verde & Gastronomy RED

Characteristics: intense red colour and vinous with emphasis of red fruits. In the mouth are fresh and intense, very gastronomics.

Harmonization with: regional gastronomy, strong-flavored dishes with spices..

Examples: sardines roasted/grilled, rojões, meat dishes, codfish, spicy roasted meat.



Vinho Verde & Gastronomy SPARKLING

Characteristics: Sparkling Vinho Verde keep the profile of Vinho Verde taste, reinforcing aroma and freshness characteristics, associated with greater complexity taste. The consumption preference dictates the choice, from a Natural Brut Sparkling Wine to a Sweet Sparkling Wine, depending on the concentration of residual sugar, or between a Reserva and Grande Reserva, according to the aging time in the bottle.

Harmonization with: starters, fish and meat, seafood and Asian food.

Examples: starters, natural oysters, grilled fish, desserts.



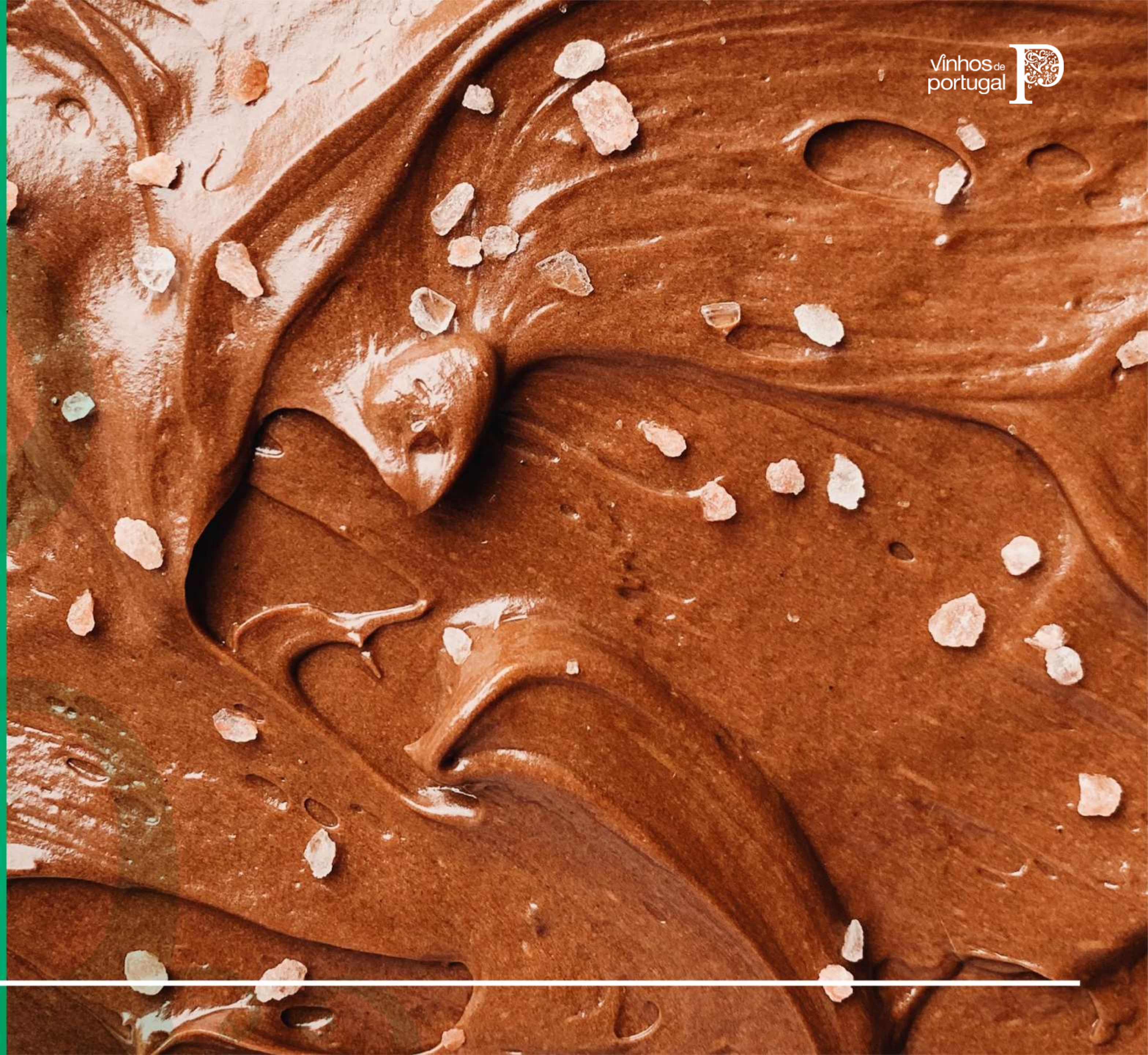
Vinhos Verdes & Gastronomy SPIRITS

Vinho Verde Grape Marc Spirit (Aguardente Bagaceira de Vinho Verde). The Region's most traditional grape marc spirits are not rested in casks. They are colorless and are mainly distinguished by their intense, expressive aromas, mainly remind sweet dried fruit.

Vinho Verde Wine Spirit (Aguardente Vínica de Vinho Verde) This type of spirit is obtained by distilling wine. It is colorless but is only sold after it has been aged in casks. This aging process leads to a more attractive color and a more complex and smoother aroma and taste.

Harmonization with desserts, coffee or at the end of the meal.

Examples: dried fruit, chocolates, homemade sweets with eggs and who appreciate it - cigars!



VINHO VERDE TASTE BETTER WHEN SERVED IDEAL:

The temperature recommended for consumption is:

- › Vinho Verde White - 8 to 12 °C
- › Vinho Verde Rose - 10 to 12 °C
- › Vinho Verde Red- 12 to 15 °C
- › Sparkling Vinho Verde - 6 to 8 °C
- › Aguardentes de Vinho Verde
 - Aguardente vínica/bagaceira aged 15-18 °C
 - Aguardente bagaceira without aging 12-15 °C

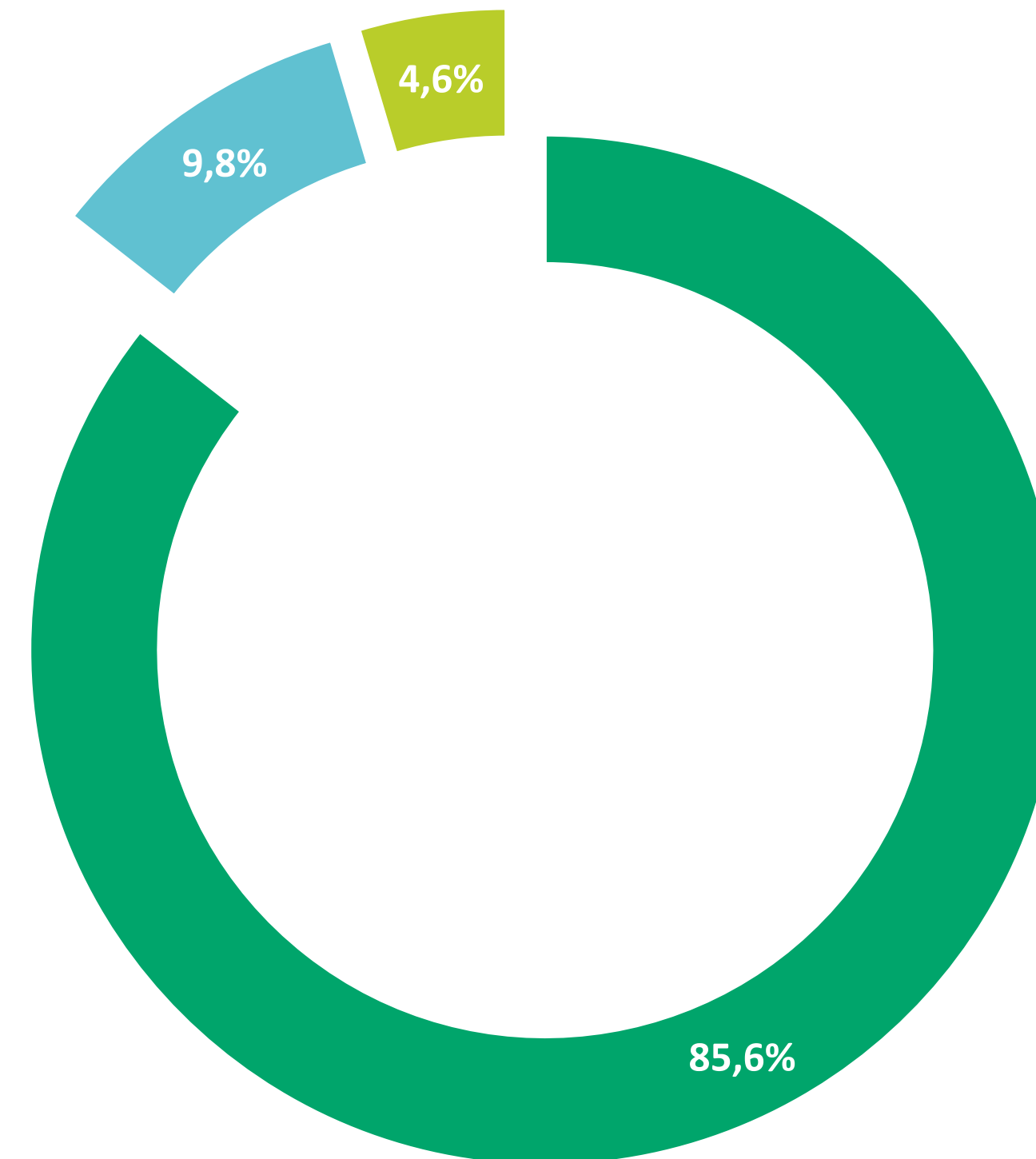


STATISTICS OF VINHO VERDE: Sales

Sales of Vinho Verde 2021

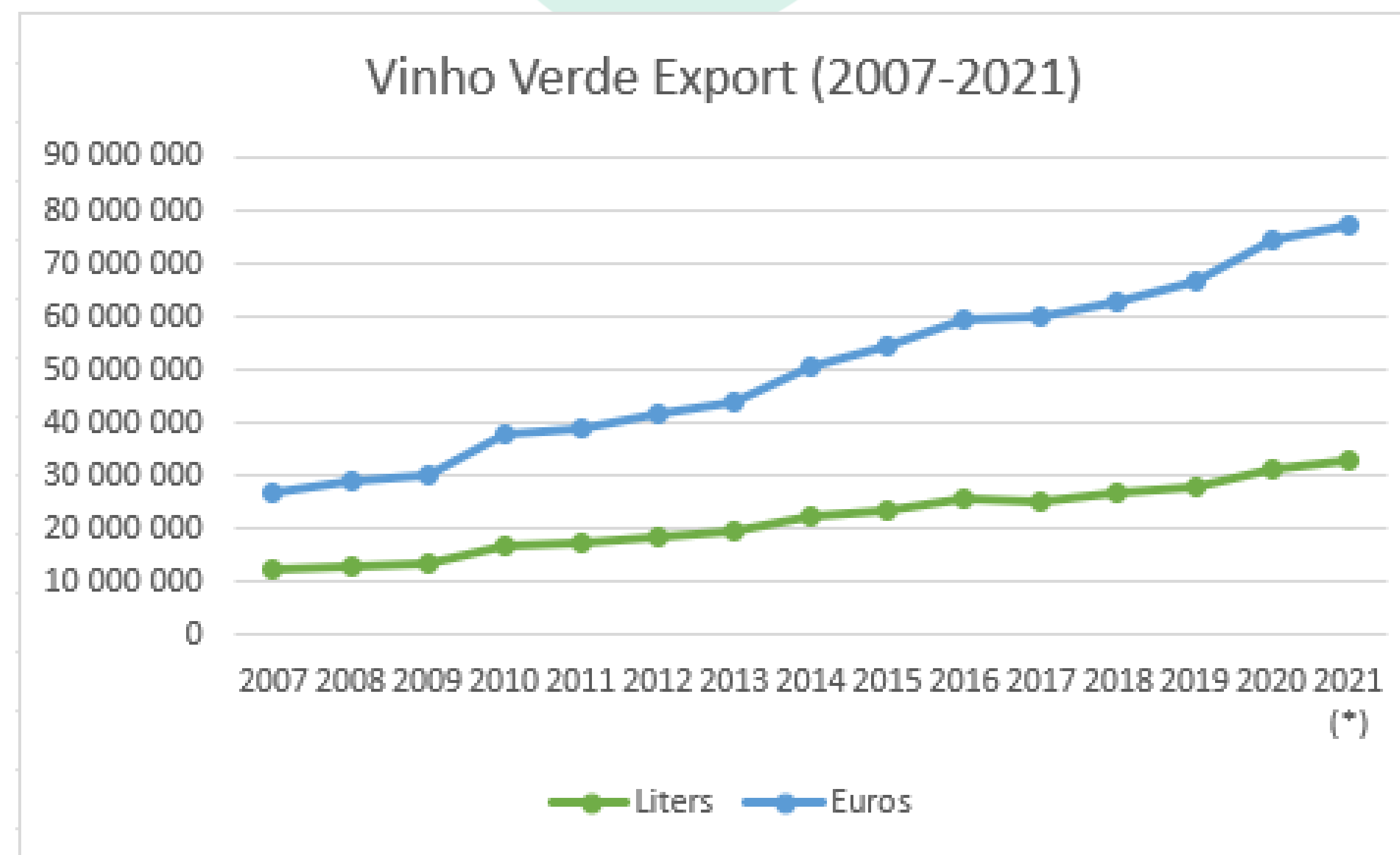
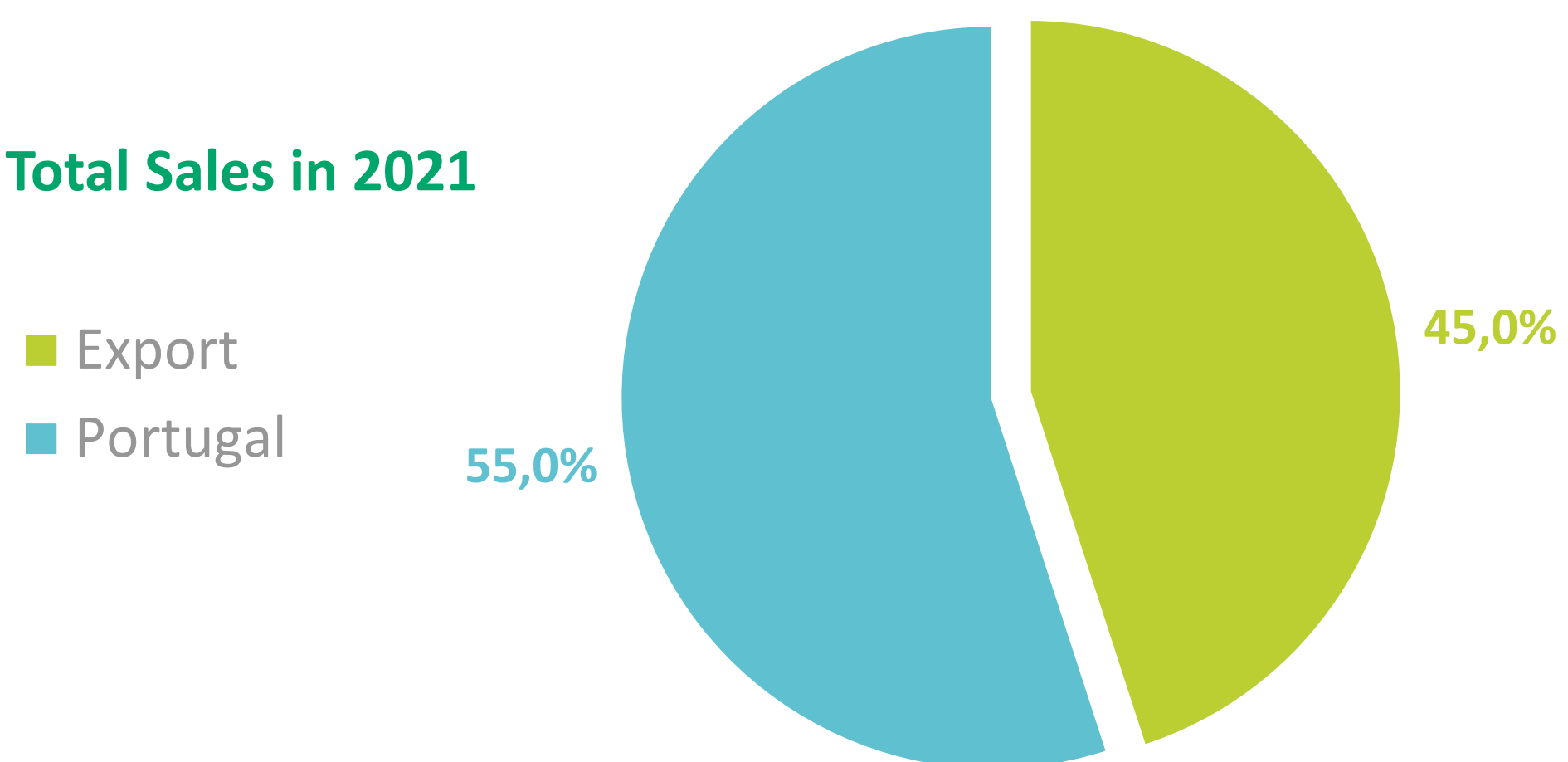
- White 69.635.712 L
- Red 3.737.182 L
- Rose 7.940.090 L

Source: CVRVV



STATISTICS OF VINHO VERDE: Exports:

Total Sales in 2021

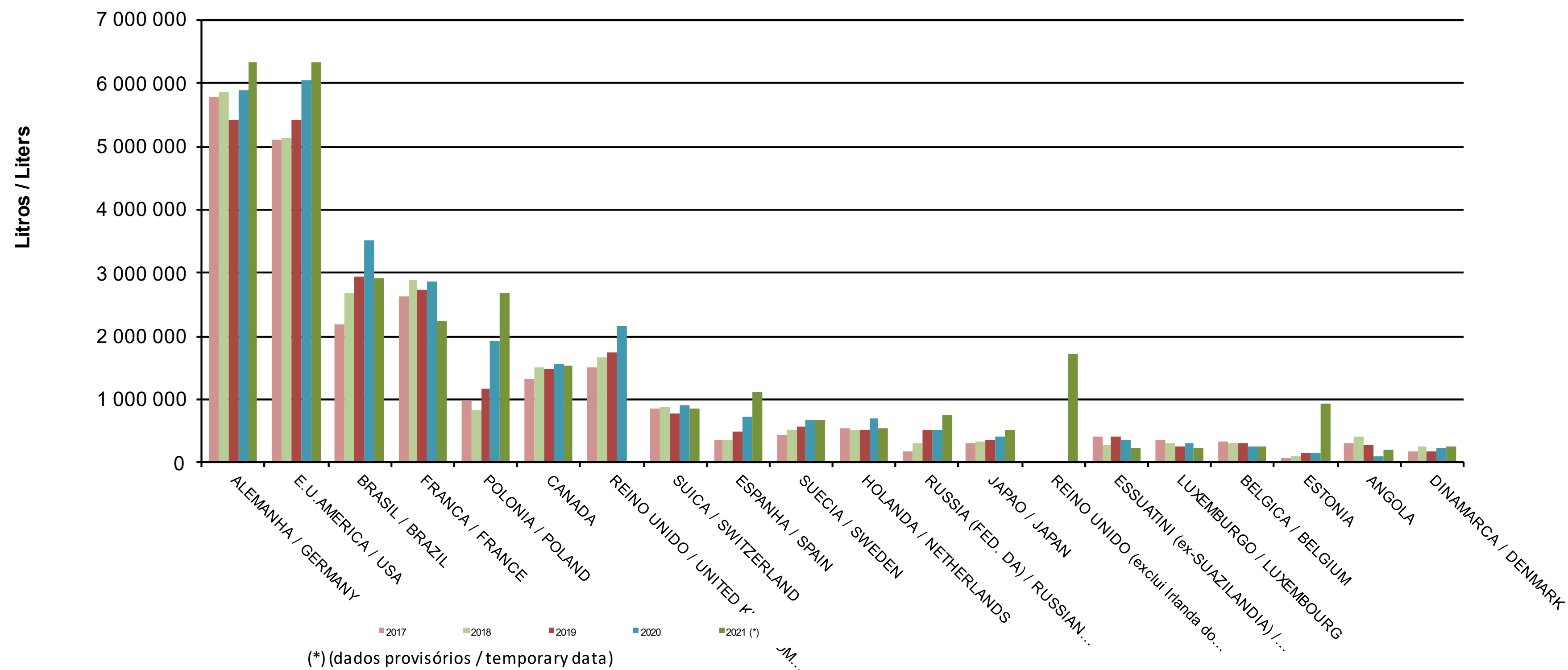


Fonte: Instituto Nacional de Estatística (Portugal)

STATISTICS OF VINHO VERDE:

Exports:

Exports in liters



VINHO VERDE ROUTE

The breathtaking beauty of the Minho region serves as the backdrop for the Vinho Verde Route. To walk these paths is to discover the origins and flavors of the ancient wine culture and immerse yourself in the history of Portugal.

Run through the vineyards, visit the wineries, stroll through gardens, trails, and forests, enjoy regional foods, marvel at the extraordinary natural beauty and surrounding cultural heritage, free yourself from the hustle and bustle of the city and let yourself be lulled by the sounds of the countryside. Come experience the Vinho Verde Route.





VINHO VERDE



Não há outro assim