Sustainable WineSolutions

## CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

RANGE: ARTISAN

REGION: Sierra de Gredos, Spain

APPELLATION: Vinho Verde

VINTAGE: 2019

ALCOHOL: 9%

PRODUCER: Quinta Santiago

ATTRIBUTE: Vegan

WINEMAKER: Joana Santiago

GRAPES:

50% Loureiro; 50% Arinto

TERROIR:

Clay soils.

VINES:

7.5h of vineyards 3-9 year old vines in clay soils at 70-100m. Drip irrigation to reduce water waste. No herbicides, natural compost using vine by-products. Hand harvested.

VINIFICATION:

Destemmed, gentle pressing. Cold settling for 48hrs. Cool stainless steel fermentation. Cross flow filtration, vegan fining.

MATURATION:

Aged in stainless steel vats for 8 months.

TASTING NOTES:

Produced in small batches with a focus on quality and authenticity. Guided by a philosophy that takes passionate control of all moments of the grapes growth and wines production. A typical wine from the Vinho Verde demarcated region: we love its fresh nose with balsamic notes and white flowers. Displays citrus colour. The aroma is elegant and complex with balsamic notes, white flowers and orange blossom. Crisp with freshness and minerality typical of the variety.

PAIRING SUGGESTION:

This refreshingly light wine is the perfect aperitif on a warm day: it's perfect with fish, seafood and white meat dishes.

SERVING TEMP:

8-10°C