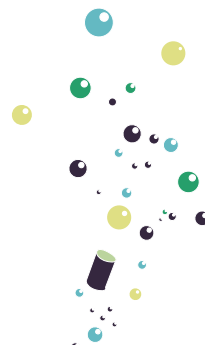
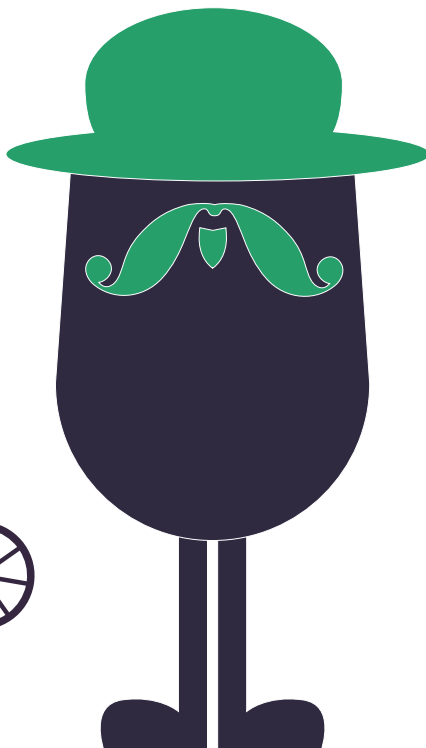
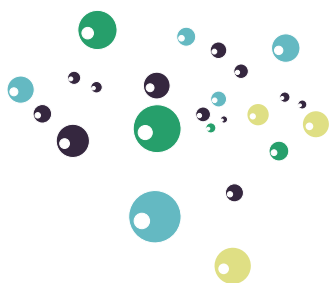




# *A Fresher Wine*

*All you need to know about Vinho Verde*



VINHO  
VERDE  
*Like no other  
wine in the world*



## *A More Refreshing World*

*What if our world was cooler? Less serious, less calculating, lighter and more spontaneous? This is the challenge that Vinho Verde has set itself: to transform our world into a more refreshing place with plenty of levity and fun.*

The following pages will share with you all the magic of Vinho Verde: the grape varieties, the Region, the types of wines, the gastronomy and so much more. Then you'll be able to claim that you're a true specialist in freshness and spontaneity.

Have fun.

# Who is who in the “Cooler World”



*Mr. White*

*The ambassador of White Vinho Verde*

He loves spending late afternoons in summer in the company of friends. He's always lively and good-humoured and he never misses the chance to crack a good joke. His spontaneous side can lead to unexpected events (for example, the time he danced during a wine-tasting session).



*Lady Rosé*

*The ambassador of Rosé Vinho Verde*

She's a big fan of the heat and the beach. She's always elegant and sophisticated and she loves getting her friends together at her weekend parties, full of flowers and music. Everybody loves her (ok, perhaps, the neighbours not so much). She provides the feminine touch in the “Cooler World”.



*Mr. Red*

*The ambassador of Red Vinho Verde*

The greatest lover of food in the “Cooler World”. His favourite place is sitting at the table, always surrounded by friends and family. He knows the best recipes, from lighter bites to the most innovative snacks (because great ideas also have flavour).



*Lord Sparkling*

*The ambassador of Sparkling Vinho Verde*

Want to celebrate? Then leave everything up to Lord Sparkling, the greatest host of them all. He's simply the best when it comes to welcoming guests and taking care of all the little details. And he speaks about 7 languages (not counting some of the dialects he picked up while travelling through Asia).



*Dr. Brandy*

*The ambassador of Vinho Verde Spirit*

If in doubt, ask Dr. Brandy. Those are the rules. After all, he is the doctor on duty. He's like an encyclopedia that you want to spend hours talking to. He reads 10 books a night and he loves a good laugh with old friends.

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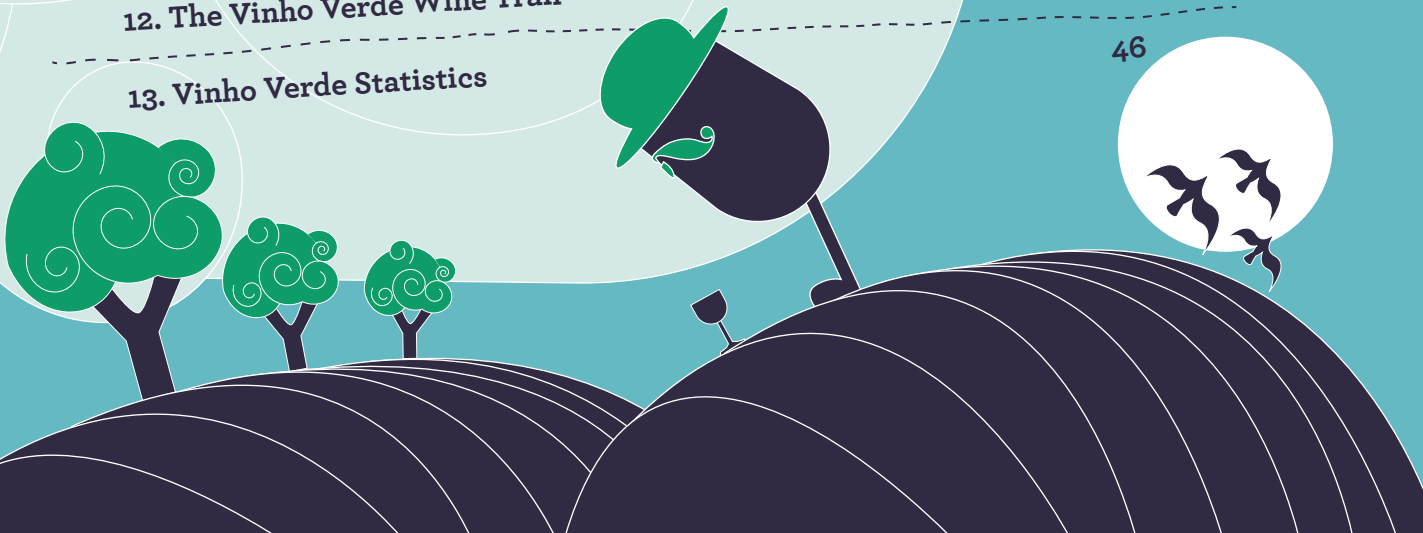
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# *A refreshing undertaking.*

## *1. The Viticulture Commission of the Vinho Verde Region*

The Vinho Verde Region's Viticulture Commission (CVRVV) was set up in 1926 (by means of Decree-Law no. 12.866). The Commission's aim was to implement the rules governing the production and sale of Vinho Verde, which established the actual status of a Demarcated Region, defined its geographical boundaries and classified its wines.

In 1987, as a result of Decree-Law no. 104/87, of March 6, the Government officially recognized the creation of the CVRVV as well as its activity, considering it to be a regional association, a legal person in private law and a public utility, for the purposes of the provisions of the Framework Law on Demarcated Wine Regions (Law no. 8/85 of June 4).

The Commission's organic structure was subsequently altered via the reworking of its bylaws, via public deed on June 1, 1987.

### *1.1. Eight decades of activity*

A Regional Viticulture Commission is an association in private law which is inter-professional in nature and can be regarded as the Certifying Body with authority, in relation to the region in question, to certify products and promote, protect and supervise the Designations of Origin (DO) and Geographical Indications (GI).

Order in Council no. 297/2008, of April 17, designated the CVRVV the certifying body responsible for supervising the production, sale and certification of viticulture products entitled to use the "Vinho Verde" DO and the "Minho" GI. The Commission is therefore responsible for supervising and certifying products with the respective

DO or GI, publicizing and promoting the products it certifies, classifying vine plots as being suitable for the production of the certified products, supervising the stocks, production, circulation and sale of the grapes and the viticulture products, making legal claims against or reporting those in breach of the DO and GI rules, applying disciplinary measures and working together with the official authoritative bodies.

## 1.2. Amândio Galhano Wine Centre

The Amândio Galhano Wine Center (EVAG) is a wine research and testing center set up by the CVRVV in 1984. It is located in Arcos de Valdevez, in the heart of the Lima Valley, on a property known as Quinta de Campos de Lima, which covers an area of 66 hectares and sits on the right bank of the Lima River.

The center was set up with the goal to develop the Region's winemaking. It is an experimental unit which carries out projects aimed at reinforcing the Region's status and providing support to its winemakers.

As part of its ongoing work in the winemaking field the following studies may be mentioned:

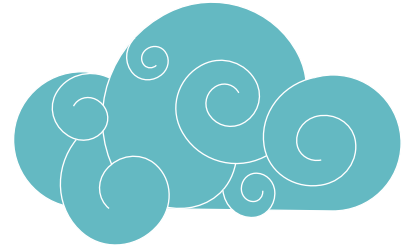
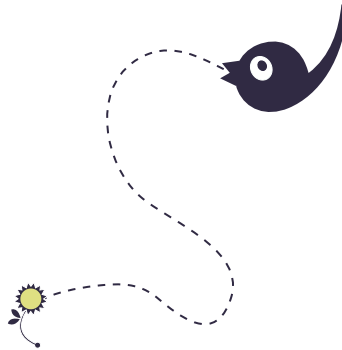
- Clonal selection of the Region's main grape varieties;
- New vine training systems;
- Rootstock research;
- Vine nutrition and fertilization;
- Phenology and adaptation of the regional grape varieties.

In addition to this research, there is also an oenological component, which involves micro vinification in a modern Experimental Winery. Besides providing support for

viticulture studies, the Experimental Winery also carries out oenological research in partnership with teaching and research institutions in relation to the selection and application of yeasts and the supervision of the winemaking process.

EVAG also plays a key role in terms of the vegetative propagation of the vines, with particular emphasis on the production of grafted vines in line with the most modern production techniques for ready-to-plant vines.

EVAG is, therefore, a fundamental center for the development and modernization of the Region's vine cultivation and winemaking.



# Acronyms for Freshness and Quality (DO and IG)



## 2. Designation of origin and Geographical Indication

### 2.1. Designation of origin

Designation of Origin (DO) is the name of a specific region or place, or a traditional geographical or non-geographical name, used to describe a wine product:

- Originating from the grapes of that specific region or place,
- The quality or characteristics of which are essentially or exclusively due to a particular geographical environment with its inherent natural and human factors, and
- The production and preparation of which takes place in the defined geographical area.

For consumers, a wine product that carries a designation of origin almost certainly implies an element of authenticity, which impacts favorably on their quality assessment.

In order to benefit from a DO, a wine product is first subjected to rigorous checks regarding all the stages in the production process, from the vine until it reaches the consumer. The grape varieties used, the winemaking methods employed and the sensorial characteristics are just a few of the elements which must be checked before the DO is given. The Regional Viticulture Commissions are responsible for carrying out these checks in order to guarantee the genuineness and quality of the products with the DO within their demarcated regions.

- Wines;
- Sparkling wines;
- Semi-sparkling wines;
- Liqueur wines;
- Vinous spirits and grape marc spirits;
- Wine vinegar.

The Vinho Verde DO is employed in the following product categories:

- White, red and rosé wine, designated **“Vinho Verde”**;
- White, red and rosé sparkling wine, designated **“Espumante de Vinho Verde”**;
- Vinous spirit and grape marc spirit, designated **“Aguardente Vínica de Vinho Verde”** and **“Aguardente Bagaceira de Vinho Verde”**, respectively;
- White, red and rosé wine vinegar, designated **“Vinagre de Vinho Verde”**.

The designation Controlled Designation of Origin (or DOC) is the specific indication traditionally used in the presentation (labelling) and advertising of wine products which are entitled to use a DO.





## 2.2. Geographical indication

Geographical Indication (GI) is the name of a country, region, specific place, or a traditional geographical or non-geographical name, used to describe or identify a wine product:

- With a minimum of 85% of grapes originating from the region or specific place,
- Which possesses a specific quality, reputation or other characteristics attributable to that geographical origin, and
- The production of which takes place in the defined geographical area.



A GI can be employed for the following products:

- Wines;
- Sparkling wines;
- Semi-sparkling wines;
- Liqueur wines;
- Vinous spirits and grape marc spirits;
- Wine vinegar.

Products entitled to a **Minho GI** must be exclusively obtained from grapes from the production area defined by Ordinance no. 379/2012 of November 21st. This area coincides with the area of production of the Vinho Verde DO (Demarcated Region).

The Minho GI is employed in the following product categories:

- White, red and rosé wine, called “Vinho Regional Minho”;
- White, red and rosé liqueur wine (from 22/11/2012);
- White, red and rosé sparkling wine (from 22/11/2012);
- White, red and rosé quality sparkling wine (from 22/11/2012);
- White, red and rosé semi-sparkling wine (from 22/11/2012);
- White, red and rosé aerated semi-sparkling wine (from 22/11/2012);
- Vinous spirits and grape marc spirits (from 22/11/2012);
- White, red and rosé wine vinegar (from 22/11/2012);

Vinho Regional Minho is only 4 % of the total production of the Vinho Verde Region.

**How it all fits together to create a special seal.**

# The process behind the 'Special Seal'

## 3. Certification Process

The certification process for the products that the CVRVV is responsible for supervising, generally speaking, includes four different stages:

- Registration of the Economic Operator (EO) with the CVRVV as a bottler;
- Approval of the label with the respective brand;
- Checking of the product for certification purposes, in particular, chemical and sensory testing (laboratory testing);
- Awarding of seals of guarantee.



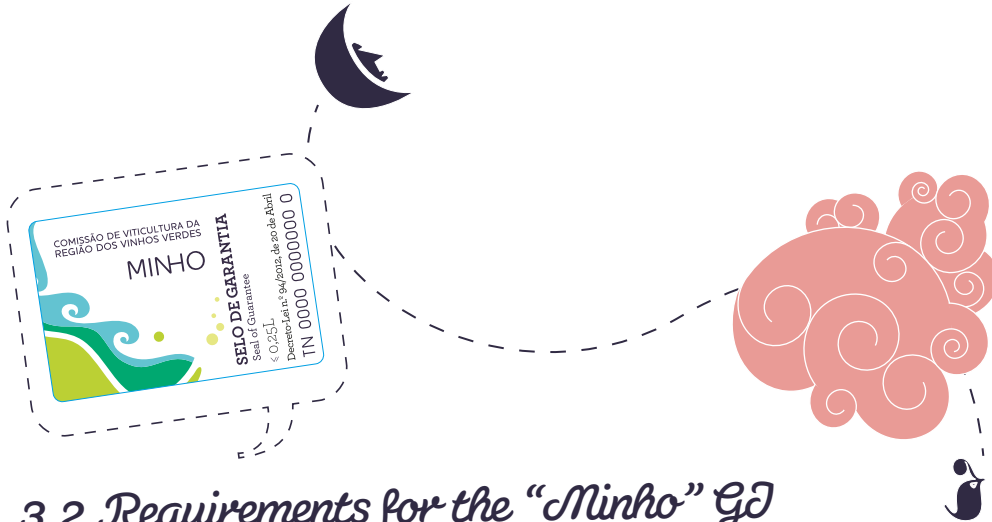
The CVRVV created the Seal of Guarantee in 1959 to guarantee the quality and genuineness of the products that they are responsible for supervising.

The CVRVV **Laboratory** has been recognized as an official laboratory since 1926, and is accredited in line with ISO/IEC 17025. It is responsible for analyzing the samples of wine and their derivatives produced in the Vinho Verde Region, in order to guarantee that their characteristics correspond to the regulations in force (DO and GI).

### 3.1. Requirements necessary for certification with the "Vinho Verde" DO

In order to be certified with the Vinho Verde DO, the wine must comply with the requirements set out in the Common Market Organization for Wine (EU regulations), Portuguese national legislation and the regulations of the region itself. In particular:

- Geographical area of production;
- Soil type;
- Grape varieties suitable for production;
- Cultivation practices and vine training methods (those which are traditional and recommended by the CVRVV);
- Registration and classification of the vines;
- Yields per hectare;
- Vinification methods and practices;
- Oenological practices;
- Minimum natural alcoholic strength;
- Physical, chemical and sensorial characteristics;
- Vinification, distillation, storage and pre-packaging premises;
- Registration in line with the general rules of the Institute of Wine and the Vine and the CVRVV's internal procedures;
- Circulation and marketing;
- Labelling.



### 3.2. Requirements for the “Minho” GI certification

The Minho GI award implies compliance with requirements defined in the Common Organisation of the Market in Wine (Community law), in the national legislation, as well as specific regulations of the region itself, namely:

- Geographical area of production;
- Soil type;
- Grape varieties suitable for production;
- Cultural practices, and registration of the vineyards;
- Yield per hectare;
- Winemaking methods and oenological practices;
- Oenological practices;
- Minimum natural alcoholic strength by volume
- Physical, chemical and sensorial characteristics;
- Winemaking facilities, distillation, storage and pre-packaging;
- Registration in accordance with the general standards of the Institute of Wine and the Vine, and the internal procedures of the CVRVV;
- Circulation and marketing;
- Labelling.



# Vinho Verde Demarcated Region. Freshness from a Single Location.

*“In the vast territory of the Northwest of Portugal, a lush green mantle descends from the hills, covers the inland valleys, extends across the plains and stretches as far the sea. (...) on the farthest horizon of the landscape, green imposes itself as the greatest mark of identity for the entire region.” Manuel Carvalho*

## 4. Production area for the “Vinho Verde” do and the “Minho” GI (demarcated region)

The production area for the Vinho Verde DO and the Minho GI (Demarcated Region), one of the oldest in Portugal, was originally demarcated by a Legal Charter of September 18, 1908, and corresponds to the geographical area of the designations of origin that the CVRVV is responsible for certifying.

The current Vinho Verde Region extends across the whole of northwest of Portugal, up to a maximum altitude of 700 meters, in the region traditionally known as “Entre-Douro-e-Minho”. It has a total area of around 21,000 hectares of vines, which corresponds to about 15 % of the total area used for Portuguese winemaking. The region is limited by the following natural geographical boundaries:

- To the north, the Minho River which forms part of the border with Spain;
- To the south, the Douro River and the Freita, Arada and Montemuro mountain ranges;
- To the east, the Peneda, Gerês, Cabreira and Marão mountain ranges;
- To the west, the Atlantic Ocean.

The mountainous regions to the east and the south form the natural separation between the Entre-Douro and the more inland areas of the country, which have more Mediterranean characteristics.

Key figures for the Region:

- 7000 square kilometers
- 21,000 hectares of vines
- 129,000 vineyard plots
- 47 grape varieties
- 25,500 winegrowers
- 600 bottlers
- 85 million liters produced per annum
- + 90 export markets.





## 4.1. Climate and relief

The region's climate is heavily affected by the topographical characteristics and the organization of the waterways. The annual rainfall is particularly high (1200 mm on average) and is distributed unevenly throughout the year, with heavier concentrations in winter and spring. The temperature changes in line with the precipitation (when temperatures are at their highest, there is less rainfall and vice versa).

The average temperature for the year and the average highs and lows are not particularly extreme, which results in a relatively mild climate.

In terms of relief, the region's topography is somewhat irregular, with a dense network of valleys connected to the waterways. This increases the further you go inland.

The main rivers which cross and shape the Region's viticulture are, from north to south, the Minho, Lima, Cávado, Ave, Sousa, Tâmega and Douro.



## 4.2. Geology and soils

**Geologically** speaking, the **soils** are mostly granite-based. There are two narrow bands of shale which cross the Region from the southeast to the northwest, beginning south of the Douro River. One of these is from the Silurian period, in which coal and slate formations appear, and the other is shale from the archaic period. In general, the soil is shallow and heterogeneous, so it is important to choose soils that are suited to viticulture (i.e. those with average depth and a good level of internal drainage).



### 4.3. Viticulture: vine training systems

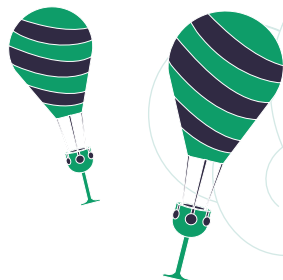
The vines expand over a large area of the total vegetation and various vine training systems are used. The distribution of the vines is linked to the river valleys, since they perform best on slopes. This is also the place where populations have settled over the centuries.

#### TRADITIONAL VINE TRAINING SYSTEMS

In northwest Portugal, it is typical to see branches covering the roads and vines intertwined with the trees that line the edges of fields. There are still some wines, although very few, that come from these vines, and their character is as linked to the Region's natural conditions as it is to the way in which these vines grow.

The most common traditional vine training systems are:

- **Uveiras** (vines that climb up trees);
- **Arjões** (vines that pass from tree to tree);
- **Ramadas** (vines arranged around agricultural fields).





## MODERN VINE TRAINING SYSTEMS

Setting up modern vineyards in the Vinho Verde Region meant different support structures were needed compared to structures in other regions. In order for these wines to maintain their distinct characteristics, modern training systems were designed to facilitate cultivation of the vines and improve the production conditions, without changing the traditional principles used in vine-growing.

A factor that was traditionally considered a disadvantage for the farmers of this Region was that the grapes matured late due to the great abundance of vines, which created shade. The new training systems have enabled good levels of maturity to be achieved earlier. This is one of the aspects that the Region has focused efforts on, in particular via the activity of the Amândio Galhano Wine Center (see 1.2 above). This has resulted in an increased level of quality found in the Region's wines.

The most common modern vine training systems are:

- **Cruzeta** (although currently it is used very infrequently);
- **Bardo** (low trellis);
- **Cordon** (upward and/or overlapping).



## 4.4. Winemaking

A wine's most important characteristics are often defined the moment the grape is harvested. It is, therefore, very important to choose the harvest date carefully, using the modern technology available.

Several factors should be taken into account when deciding on the harvest date, including the projected amount of alcohol and acidity in the wine. We know that as the grapes' acids turn to sugar, the level of acidity falls and the amount of alcohol will probably increase. Each grape variety has its own balancing point and each individual producer may also decide on the ratio that best suits the profile of the Vinho Verde he intends to produce.

**White wines** are obtained via the controlled alcoholic fermentation of white grape must at low temperatures (below 20 °C; 68 °F), without the presence of other elements, such as grape skins. In order to obtain this must, the grapes are crushed and decanted, i.e. left so that the heavier more solid elements can settle at the bottom, and then transferred to a new recipient where fermentation can occur.

**Red wines** are produced in a slightly different way. The red wine must ferments in the presses (or in auto-vinifiers) with the grape skins, which give the wine some of its colour and astringency. This method is known as tanning.

**Rosé wines** can only be made from red grapes, which are vinified in a similar way to the white wines.

**Alcoholic fermentation** is the biological process by which yeasts turn sugars into alcohol (ethanol) and

carbon dioxide, with the release of energy. The sugars from grapes are glucose and fructose. Nowadays, it is a common practice to add yeasts in order to kick-start the process. In such cases, there is a choice of either using yeasts selected by reliable bodies (the CVRVV contributes to this selection) or, at the very beginning of the harvest, producing yeasts from the must itself. As it ferments, the must releases heat and its temperature rises, which the winemaker must control.

**Malolactic fermentation** is a stage that follows alcoholic fermentation. It is evidenced by the release of carbon dioxide as malic acid is transformed into lactic acid. During malolactic fermentation the wine's total acidity decreases and aromatic compounds may be formed that are not always desirable. Therefore, this transformation is not always beneficial to a wine's sensorial qualities, and this will depend on the wine itself and also on the conditions in which the phenomenon occurs.

Although malolactic fermentation softens the wines, it leads to a reduction in the primary aromas from the grapes. For this reason many oenologists prevent it from occurring in white Vinhos Verdes, which should be both crisp and aromatic.

Malolactic fermentation is mainly encouraged in the production of red Vinhos Verdes, since their quality depends more on their complexity than on their intensity of aromas.





## 4.5. Grape varieties

Due to the fact that they have been in this Region for many years and that they only appear in the northwest of Iberia, many grape varieties are considered to be native to the Region. This is one of the factors that make Vinho Verde so special, and it also contributes to distinguishing the Vinho Verde sub-regions. The cultivation of some varieties has actually been restricted to certain sub-regions.

The most recent legislation on the grape varieties being grown in this region (Order in Council no. 668/2010, amended by Order in Council 949/2010) stipulates the grape varieties that are suitable for producing wines and wine products which are entitled to carry the Vinho Verde DO. The following grape varieties can be included on labels for the purpose of this distinction.

### Main Grape Varieties

#### White grape varieties

Alvarinho, under certain conditions, as described below;  
Arinto/Pedernã;  
Avesso;  
Azal; Fernão-Pires/Maria-Gomes;  
Loureiro;  
Trajadura

#### Red grape varieties

Amaral;  
Borraçal;  
Espadeiro;  
Padeiro;  
Touriga-Nacional (only when rosé wine is concerned);  
Vinhão

The following are the most common synonyms for some of the main grape varieties:

- **Pedernã** for Arinto (official synonymous);
- **Azal Tinto** for Amaral;
- **Brancelho** for Alvarelhão;
- **Padeiro de Basto** for Padeiro;

The following are the most common synonyms for some of the other grape varieties:

- **Branco-Escola** for Pintosa;
- **Esgana-Cão** for Sercial (official synonymous);
- **Maria-Gomes** for Fernão-Pires (official synonymous);
- **Douradinha** for Tália;
- **Tinta-Amarela or Trincadeira-Preta** for Trincadeira (official synonymous);
- **Verdial** for Verdial-Tinto

In the grape varieties for the GI, the following should be translated:

For the production of wines with Minho GI, 18 varieties more have been allowed, not authorized for wines with the Vinho Verde DO.

**White:** Chardonnay, Chenin, Müller Thurgau, Pinot Blanc, Riesling, Sauvignon (Sauvignon Blanc) and Viosinho;

**Red:** Alfrocheiro (Tinta Bastardinha), Aragonez (Tinta-Roriz), Cabernet Franc, Cabernet Sauvignon, Castelão, Jaen (Mencia), Merlot, Pinot Noir, Syrah (Shiraz), Tinta Barroca and Pinot Gris (Pinot Grigio).



## *Alvarinho*

This grape variety is grown especially in the Monção and Melgaço sub-region, although it has been taken to other places in the region and in Portugal due to its high quality. It produces must which is particularly rich in sugar but also has a reasonable organic acid content. The base wine has an intense straw colour with citrus overtones, and an intense, distinct and complex aroma, reminiscent of quince, peach, banana, lemon, passion fruit and lychees (fruity), orange blossom and violet (floral), hazelnut and walnut (nutty) and honey (toffee-like). The final result is a complex, smooth, rounded, harmonious, full-bodied wine with a lingering flavour.



## *Arinto*

This grape variety is grown throughout the Region (although it is not recommended in the Monção and Melgaço sub-region). Known as Arinto de Bucelas, it can be found at its best in the inland parts of the region. It produces must with a medium to high percentage of sugar and a relatively high organic acid content. Wines made from it have colour that ranges from citrus to straw and have a rich fruity aroma of citrus, ripe apple and pear as well as floral overtones (lantanias). The flavour is crisp, harmonious and lingering.



## *Avesso*

This grape variety is grown especially in the Baião sub-region, although it has been grown in the adjacent sub-regions of Amarante, Paiva and Sousa, due to its extremely high quality. It produces wines with an intense pale straw colour, with greenish overtones, and an aroma which is part fruity (orange and peach), part nutty and part floral, although its fruity character is dominant, delicate, subtle and complex. It has a fruity flavour, with a hint of acidity, which is crisp, harmonious, full-bodied and lingering. These elements of the aroma and flavour are only revealed some months after vinification.



## Azal

This grape variety is grown especially in inland areas where it matures well. It achieves a high level of quality when planted in the dry, well-exposed soils in the Amarante, Basto, Baião and Sousa sub-regions. The wines produced are pale but very slightly citrus in colour and have a fruity aroma (lemon and green apple) which is not over-intense or complex, yet it is refined, pleasant, crisp and citrus. The flavour can be described as fruity, with a slight acidity, crisp and young. In exceptional years, these wines can be full-bodied and harmonious.



## Batoca

This grape variety is only grown in the Basto sub-region, where it has the greatest potential for quality. In good years, it produces sophisticated wines with a medium to high alcohol content and low total acidity, with simple, less intense aromas and a smooth flavour.



## Loureiro

This grape variety is grown across most of the region. It adapts best to the coastal areas, and the only place it is not recommended is in the more inland sub-regions of Amarante, Basto and Baião. This is an old variety of great quality which produces must with an accentuated aroma characteristic of this grape. The resulting wines are citrus in colour with refined, elegant aromas ranging from citrus fruits (lemon) to floral (freesia, rose) and honeyed (bouquet). The flavour is fruity, with a slight acidity, crisp, harmonious, full-bodied and lingering.



## Trajadura

This grape variety is grown across the region (although it is not recommended for the Baião sub-region). It is of a high quality and produces must with a delicate aroma which is naturally low in acid. The wines have an intense golden straw colour and an intense aroma of macerated ripened fruits (apple, pear and peach). The flavour is smooth, warm and rounded and, in certain conditions, tends to be unbalanced (low acidity).



## Alvarelhão

This grape variety is not widespread in the Region. It is mostly grown in the Monção and Melgaço sub-regions, and is recommended in the Baião sub-region. It is known as Alvarelhão due to the fact that it is close to the Douro where this grape variety is grown with this name. The must has naturally high sugar content, and produces flavourful, harmonious wines with a ruby or light-ruby colour and a delicate aroma.



## Amaral

This grape variety is not widespread and mostly grown in the southern part of the Region. However, due to its high level of quality, it is now recommended for most of the sub-regions (except Monção and Melgaço and Lima). It produces must which is naturally richer in tartaric acid than that of Vinhão, Borraçal and Espadeiro, and the resulting wine is slightly acidic, full-bodied and has an intense ruby-red colour and an aroma which is not particularly characteristic of the grape variety.



## Borraçal

This grape variety is grown across the entire region and is recommended for all the sub-regions. It produces must which is naturally richer in malic acid and total acidity than that of Amaral, Vinhão and Espadeiro. The wines are balanced and flavourful with a ruby-red colour and the specific aroma of this grape variety.



## Espadeiro

This grape variety is fairly widespread in the Region, although it is not recommended for the Baião, Monção and Melgaço and Paiva sub-regions. It requires large amounts of heat in order to ripen. It produces must which is naturally less rich in sugar than that of Vinhão, but richer than that of Amaral and Borraçal (and vice-versa regarding total acidity). The resulting wines are crisp and ruby or pale ruby in colour, with an aroma and flavour that is typical of this grape. It has traditionally been vinified in different locations across the region, using the method of fermentation without the grape skins in order to produce rosé wine.



## Padeiro

This grape variety is not particularly widespread in the Region and is grown especially in the Basto sub-region. Nowadays it is also recommended for the Ave and Cávado sub-regions. It produces must which is naturally rich in sugars (like Vinhão), resulting in ruby-red and garnet-red coloured wines, with an aroma and flavour characteristic of this grape variety, which are both harmonious and flavourful.



## Pedral

This grape variety is not particularly widespread in the Region and is particularly recommended for the Monção and Melgaço sub-region, although it also appears sporadically in other sub-regions, but under a different name. It produces must which is fairly rich in sugars, resulting in light-ruby to ruby wines (like Espadeiro) with an aroma and flavour which is characteristic of this grape variety.



## Rabo-de-Anho

This grape variety is not particularly widespread in the Region and is grown especially in the Basto sub-region, where it can mature (this variety ripens last). It produces must which is naturally low in sugar, resulting in ruby-coloured wines and a neutral aroma.



## Vinhão

This grape variety is widespread and grown throughout the Region due to its high quality and since it is the only teinturier variety in the region. It produces must which is naturally rich in sugars like Espadeiro, Amaral and Borraçal (the opposite being true in terms of total acidity). The resulting wines have an intense garnet-red colour, with a vinous aroma with hints of forest fruits (blackberry and raspberry). The flavour is also vinous, full-bodied and slightly astringent.

### 4.6. Classification of the sub-regions

Issues related to cultivation, micro-climates, wine types, vine population and methods of vine training led the Demarcated Region to be divided into nine sub-regions:

- **Amarante:** municipalities of Amarante and Marco de Canaveses;
- **Ave:** municipalities of Vila Nova de Famalicão, Fafe, Guimarães, Santo Tirso, Trofa, Póvoa de Lanhoso, Vieira do Minho, Póvoa de Varzim, Vila do Conde and Vizela, except the parishes of Vizela (Sto. Adrião) and Barrosas (Sta. Eulália);
- **Baião:** municipalities of Baião, Resende (except the parish of Barrô) and Cinfães (except the parishes of Travanca and Souselo);
- **Basto:** municipalities of Cabeceiras de Basto, Celorico de Basto, Mondim de Basto and Ribeira de Pena;
- **Cávado:** municipalities of Esposende, Barcelos, Braga, Vila Verde, Amares and Terras de Bouro;
- **Lima:** municipalities of Viana do Castelo, Ponte de Lima, Ponte da Barca and Arcos de Valdevez;
- **Monção and Melgaço:** municipalities of Monção and Melgaço;
- **Paiva:** municipality of Castelo de Paiva and, in the municipality of Cinfães, the parishes of Travanca and Souselo;
- **Sousa:** municipalities of Paços de Ferreira, Paredes, Lousada, Felgueiras, Penafiel and in the municipality of Vizela the parishes of Vizela (Sto. Adrião) and Barrosas (Sta. Eulália).

*Distribution of the main grape varieties across the sub-regions of the production area of the Vinho Verde DO.*

Sub-region	White grape varieties	Red grape varieties
Amarante	Arinto, Avesso, Azal, Trajadura	Amaral, Borraçal, Espadeiro, Vinhão
Ave	Arinto, Loureiro, Trajadura	Amaral, Borraçal, Espadeiro, Padeiro, Vinhão
Baião	Arinto, Avesso, Azal	Alvarelhão, Amaral, Borraçal, Vinhão
Basto	Arinto, Azal, Batoca, Trajadura	Amaral, Borraçal, Espadeiro, Padeiro, Rabo de Anho, Vinhão
Cávado	Arinto, Loureiro, Trajadura	Amaral, Borraçal, Espadeiro, Padeiro, Vinhão
Lima	Arinto, Loureiro, Trajadura	Borraçal, Espadeiro, Vinhão
Monção e Melgaço	Alvarinho, Loureiro, Trajadura	Alvarelhão, Borraçal, Pedral, Vinhão
Paiva	Arinto, Avesso, Loureiro, Trajadura	Amaral, Borraçal, Vinhão
Sousa	Arinto, Avesso, Azal, Loureiro, Trajadura	Amaral, Borraçal, Espadeiro, Vinhão





*Sub-region of*

## Amarante

Located inland, the Amarante sub-region is protected from the influences of the Atlantic Ocean and has a high average altitude, meaning that it has a greater temperature range than the average for the Region and enjoys a hotter summer. These conditions favor the development of certain late-ripening grape varieties, such as Azal and Avesso (white) and Amaral and Espadeiro (red). The soil is granitic, as in most of the Region. The white wines normally have a fruity aroma and alcohol levels higher than the region's average. However, the Amarante sub-region is famous for its red wines, since the aforementioned soil and climatic conditions favor excellent ripening of the grapes, especially the Vinhão variety. Thus, wines can be produced with a very vivid and strong colour.

*Sub-region of*

## Ave

In the Ave sub-region there are vines scattered across most of the Ave River's hydrographical basin, in an area with some irregular topography and a low altitude, it is more exposed to sea winds. Hence, the climate displays a low range of temperatures and average rainfall figures. Given this context, this sub-region primarily produces white wines, with a vivid crispness and floral and citrus fruit overtones. The Arinto and Loureiro grape varieties are found through-out the sub-region, and are suited to this type of mild climate due to the time it takes them to ripen, which is neither early nor late. Here, the Trajadura grape variety ripens early and is therefore smoother. This provides the perfect complement to the Arinto and Loureiro wine selection.

*Sub-region of*

## Baião

The Baião sub-region just falls within the Vinho Verde Region, bordering on the Douro Demarcated Region. It is located in the inland part of the Region and has an intermediate altitude. These conditions create a less temperate environment with colder, drier winters and hotter, drier summers. These conditions allow grape varieties with a longer ripening time, such as Azal and Avesso (white) and the Amaral (red), to reach their correct maturity. This sub-region has gained a reputation for producing quality white wines from the Avesso variety, bringing together an intense, fruity aroma and a sharp acidity.



*Sub-region of*

## Basto

The Basto sub-region is found in the most inland part of the Region. Its altitude is high and has protection against the sea winds. The climate is harsher, with a cold and very wet winter and a particularly hot and dry summer, favoring grape varieties that mature late such as Azal (white), Espadeiro and Rabo-de-Anho (red). Apart from the Lima valley, the Basto sub-region has the highest rainfall.

The Azal grape variety reaches its maximum potential here and allows very special wines to be produced, with a lemon and green apple aroma, and a very crisp flavour. There is also a considerable amount of red Vinho Verde produced.

*Sub-region of*

## Cávado

Like the Ave sub-region, the vines in the Cávado sub-region are scattered across most of the hydrographical basin of the river. The sub-region is quite exposed to sea winds in an area of irregular topography and low altitude. These factors result in a mild climate, without great variations in temperature and an average annual rate of precipitation. In addition to the granitic soils in this sub-region, there is also a band of shale-based soils, although this does not cover a significant area. This climate suits the production of white wines, mostly from the Arinto, Loureiro and Trajadura grape varieties, which adapt perfectly to these conditions. These wines have a moderate level of acidity and overtones of citrus fruits and pomes (ripe apple and pears).

The red wines produced in the Cávado valley are mostly from the Vinhão and Borraçal grapes. They have an intense garnet-red colour and give off a crisp fruity aroma. On the palate, they display all the freshness of the climate of the sub-region.



*Sub-region of**Lima*

The Lima sub-region has average temperature variations, compared to the other sub-regions. However, it is the sub-region with the highest levels of rainfall. The height at which the vines are planted varies but increases as you go inland, where the relief is more irregular, thus creating some micro-climates within the Lima valley. It is not uncommon to hear references to the lower Lima or upper Lima. Like the Cávado sub-region, there are granitic soils and a small area with shale-based soil. This sub-region's most famous white wines are produced from the Loureiro grape variety and display refined, elegant aromas, ranging from citrus fruits (lemon) to floral (rose). The Arinto and Trajadura grape varieties are also scattered across this sub-region, since they adapt well to mild climates influenced by the sea winds. Red wines here are mainly produced from the Vinhão and Borraçal grape varieties. Red wines generally in areas further inland have better potential of this sub-region, due to the climatic conditions that affect their ripening.

*Sub-region of**Monção e Melgaço*

The Monção and Melgaço sub-region has a very special micro-climate. The Alvarinho (white) and Pedral (red) grape varieties are exclusively grown here, and the Alvarelhão variety (red) is recommended here and also in the Baião sub-region. All three of these grapes mature early. The soils of this sub-region are granite-based, although there are some local strips with gravel. The particular features of this micro-climate are cold winters with average rainfall and very hot, dry summers, reflecting limited influence from the Atlantic. This sub-region developed along the hillsides of the Minho River's south bank. The outstanding wines produced from the Alvarinho grape variety are the pride of the Monção and Melgaço sub-region.



*Sub-region of*

## Paiva

The Paiva sub-region is, like Lima, in an intermediate position in terms of temperature variation and the high summer temperatures. Rainfall is not very high since the region is at a higher altitude, is further inland and is not so exposed to influences from the sea. This is why the red Amaral grape and, above all, the Vinhão variety achieve excellent states of maturity and produce some of the most sought-after red wines in the entire Region. Arinto, Loureiro and Trajadura grape varieties produce the white wines from the region, which are suited to temperate climates and are therefore commonly found across the whole Vinho Verde Region. The Avesso variety is grown as well.

*Sub-region of*

## Sousa

As in the Ave and Cávado sub-regions, here the climate is mild, there is no great variation in temperatures, and the number of very hot summer days is limited. Rainfall totals are also below average in the Region. While this sub-region is not directly exposed to the Atlantic, it still gets the Atlantic influence due to the low relief of the area. This is an inland area and the winters are neither severe nor are the summers excessively hot. The main grape varieties are typical of mild climates—Arinto, Loureiro and Trajadura. You can also find Azal and Avesso which are more demanding in terms of ripening. Borraçal and Vinhão grape varieties are widespread throughout the Region, and are used to produce the red Vinhos Verdes. Amaral and Espadeiro produce red wines as well and Espadeiro is often used to make rosé wines.



# A Cooler Wine for a more Refreshing World



## 5. Wine with DO | Vinho Verde

Vinho Verde is a unique product, with a mix of aromas and flavours that makes it one of the most refreshing natural beverages! The wines are light, aromatic, crisp and have low alcohol content, making them particularly great for the summer months. Vinhos Verdes offerings range from single varietals to traditional blends that carefully bring together selected grape varieties. What makes Vinho Verde wines so unique? A combination of the soil types, the climate, certain socio-economic factors, the regional grape varieties and the methods used to grow the vines.

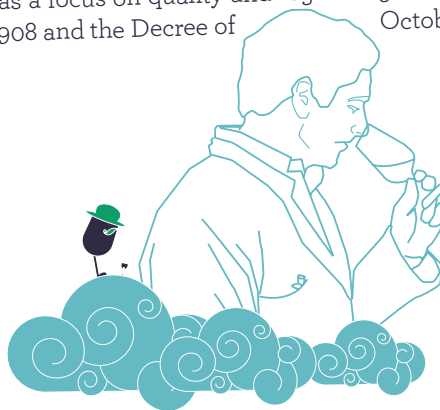
### 5.1. The history of Vinho Verde

The earliest known references to Vinho Verde wine came from the philosopher Romans Seneca, the naturalist Pliny and from Dominican legislation, dating from 96-51 BC.

The northwest of Portugal, the most populated heartland since the Middle Ages, saw its dense population spread out across the ridges of a particularly uneven landscape. From the 12th century on, there are a number of references to the cultivation of vines, which was boosted by initiatives of religious bodies as well as the Portuguese Crown. Viticulture remained in its infancy until the 12th and 13th centuries, at which point it became an important part of the customs of the people of the Entre-Douro-e-Minho region.

Demographic and economic expansion, increased commercialization of agriculture and the growing circulation of currency meant that wine became an important and indispensable source of income. Although exports were very limited, we know from history that the Vinhos Verdes were the first Portuguese wines to be sent to European markets (England, Flanders and Germany), particularly those from the Monção and Melgaço and Ribeira de Lima regions.

At the beginning of the twentieth century, there was a focus on quality and regulating the production and trading of Vinho Verde. The Legal Charter of September 18, 1908 and the Decree of October 1, 1908 demarcated the Vinho Verde Region for the very first time.



## 5.2. Chemical Profile

Vinho Verde has a number of different chemical profiles, which can be distinguished according to grape variety used, indication of the sub-region, and indication of quality labels (escolha, grande escolha, superior, colheita selecionada, reserva – choice, best choice, superior, selected harvest, reserve). The main profiles are set out in the table below.

	Actual alcoholic strength (% vol)	Total alcoholic strength (% vol)	Fixed acidity (g/L tartaric acid)
<b>Vinho Verde</b> With no additional note on the label	Minimum 8.0 Maximum 11.5	Minimum 8.5 Maximum 14.0	Minimum 4.5
<b>Vinho Verde</b> With label containing details of the sub-region, single grape variety or quality label (Escolha, Grande Escolha, Colheita Seleccionada, Reserva or Superior)	Minimum 8.0 (single grape variety, Escolha or Grande escolha) Minimum 9.0 (sub-region) +0.5 above minimum (Reserva) +1.0 above minimum (Colheita Seleccionada or Superior)	Maximum 14.0	Minimum 4.5
<b>Vinho Verde Alvarinho</b>	Minimum 11.5	Maximum 14.0	Minimum 4.5

Actual alcoholic strength = alcohol existing in the wine  
Total alcoholic strength = actual alcoholic strength + alcohol potential (residual sugar).

Wines are classified into the following categories, depending on their **residual sugar concentration**:

**Dry** ≤ 4 g/L or ≤9 g/L\*      **Medium sweet** ≥ 12 ou ≥ 18) e ≥ 45  
**Medium dry or Adamado** ≤ 12 g/L ou ≤ 18 g/L\*\*      **Sweet** ≤ 45

\* If total acidity (in g/L tartaric acid) is not over 2 g/L lower than the residual sugar content

\*\* If total acidity (in g/L tartaric acid) is not over 10 g/L lower than the residual sugar content

## 5.3. Sensory profile

**White Vinhos Verdes** are normally citrus or straw coloured and have rich fruity and floral aromas, depending on the grape varieties they are made from. On the palate they are harmonious, intense and extremely crisp.

**Rosé Vinhos Verdes** are dark or light pink in colour and have young, crisp aromas, reminiscent of red fruits. They have a harmonious, crisp and lingering flavour.

**Red Vinhos Verdes** are deep red in colour, sometimes with pink or deep red froth, and they have a vinous aroma, with hints of forest fruits. On the palate they are crisp, intense, and flavourful, proving to be a popular choice to accompany gastronomy.

## 5.4. Late harvested Vinho Verde

Late harvested Vinho Verde is produced from over-ripe grapes and has a minimum residual sugar content of 45 g/L. It is therefore ideal for accompanying certain starters and desserts.

These wines have a minimum natural alcoholic strength of 15 % and a maximum actual alcoholic strength of 14 %.

They are usually golden yellow, have nutty and honeyed aromas and are complex, lingering and particularly sweet to the taste.

They should be well-chilled and served as an aperitif, to accompany foie gras, pates, cheeses and desserts.

# Celebrate in style!

## 6. Sparkling Wine with DO | Sparkling Vinho Verde

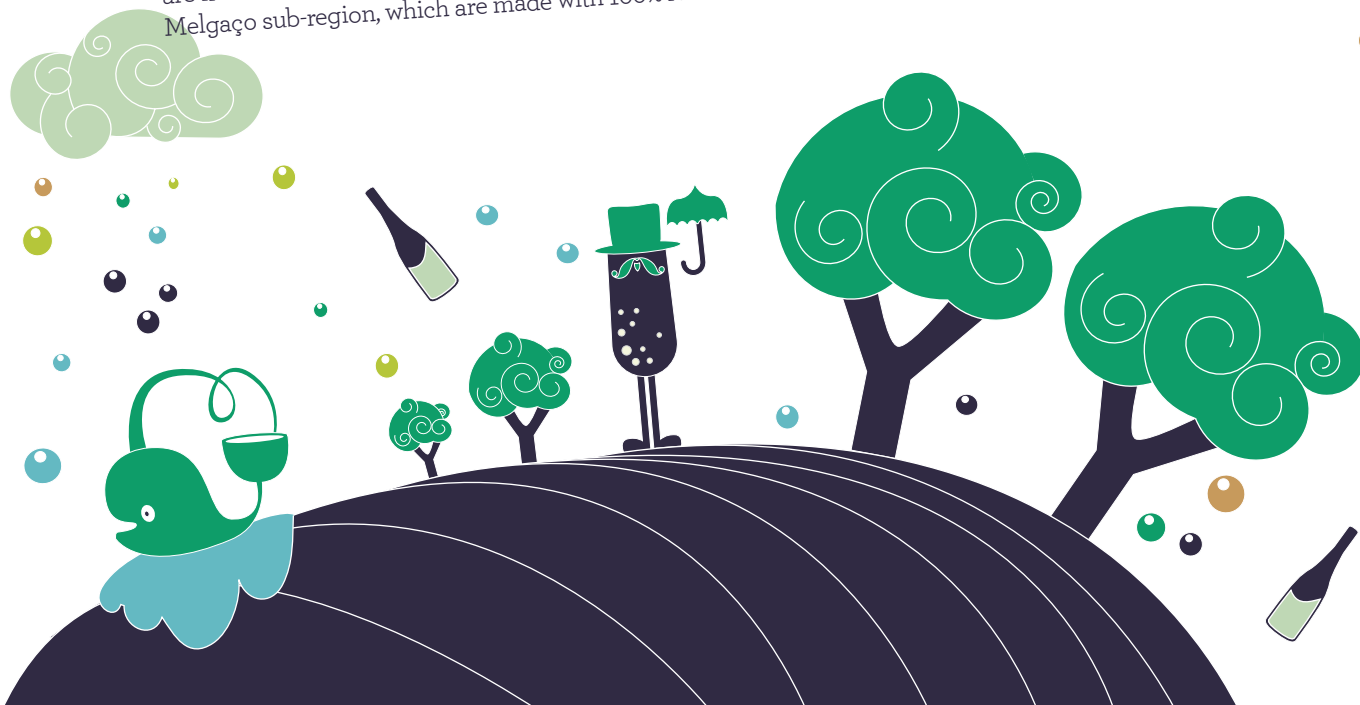


Lord Sparkling

The Vinho Verde Region possesses unique qualities for producing great wines and, nowadays, besides being established as a light wine with a crisp aroma and taste, Vinho Verde can also offer a wide range of flavours. Flavours vary according to the grape varieties used, the site of production and the creativity of the oenologist. Because of this, and also the different methods for producing and marketing the products, the consumer can find wines which suit a range of tastes and situations. Thus, the Region has been experimenting with the production of new Vinho Verde-based products, such as sparkling wines.

Sparkling wines have demonstrated a surprising level of quality, which must be connected to the fact that the Region produces wines with relatively low natural acidity and alcohol content, giving them great potential to be good sparkling wines. After a number of experiments with several of the Region's grape varieties, it became clear that there was real potential to produce sparkling wines of unparalleled quality.

Sparkling Vinho Verde uses Vinho Verde as the base wine, and may be produced using the **Classic Method**, which means a second process of fermentation in the bottle, and a **minimum resting period of 9 months** at the producer's premises, after which it is bottled. At least 85% of the grapes used to make Sparkling Vinhos Verdes which are sold as single grape variety, are from one grape. The name Alvarinho Sparkling Vinho Verde may only be used for white wines from the Monção and Melgaço sub-region, which are made with 100% Alvarinho grapes cultivated and vinified within that sub-region.



## 6.1. History of sparkling Vinho Verde

Although experiments had already been carried out in the Region in order to produce sparkling wines, the Designation of Origin “Sparkling Vinho Verde” is recent. It was first set out in the Revised Text of the Region’s By-laws of 1999, via Decree-Law 263/99, of July 14.

## 6.2. Chemical profile

Sparkling wines are classified into the following categories, depending on their **residual sugar concentration**:

<b>Brut nature</b>	< 3 g/L (without the addition of sugar after the second fermentation)
<b>Extra brut</b>	between 0 and 6 g/L
<b>Brut</b>	< 12 g/L
<b>Extra dry</b>	between 12 and 17 g/L
<b>Dry</b>	between 17 and 32 g/L
<b>Demi-sec</b>	between 32 and 50 g/L
<b>Sweet</b>	> 50 g/L



Sparkling wines may also be given the following names depending on the time they remain in the bottle:

- **Reserve**: when it has been in the bottle between 12 and 24 months before decantation;
- **Super-reserve** or **Extra-reserve**: when it has been in the bottle between 24 and 36 months before decantation;
- **Old reserve** or **Grand reserve**: when it has been in the bottle for over 36 months before decantation.

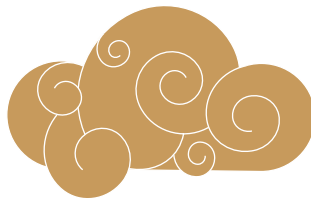
	Alcohol (% vol)	Alcohol (% vol)	Fixed acidity (g/L tartaric acid)	
<b>Sparkling Vinho Verde</b>	Minimum 10.0	Maximum 15.0	Minimum 4.5	
<b>Alvarinho Sparkling Vinho Verde</b>	Minimum 11.5	Maximum 15.0	Minimum 4.5	

## 6.3. Sensory profile

Sparkling Vinho Verde maintains a similar taste profile to still Vinho Verde, but there are heightened characteristics of a crisp aroma and complexity of flavour, due to the second fermentation in the bottle. Since consumers can now choose between Brut and Demi-Sec and Reserve or Super-Reserve, they have more options to find the right Sparkling Vinho Verde to suit any occasion.

To gain maximum potential in terms of quality, Sparkling Vinho Verde should be served chilled. Cooling should be a slow process, so as not to lose the wine’s aroma and spirit. The ideal temperature at which to drink this wine is between 6 and 8° C (42.8° and 46.4°F).





## *Enjoy an exclusive kind of spirit*

### *7. Wine Spirits with DO | Vinho Verde Spirits*

Although the Egyptians were the first to construct alembics, the plans of which adorn an old temple in Memphis, the terms alembic (“al ambic”) and alcohol (“al cóhol”) originate from the Arabic language. The first means “distilling vase”, and the second, although seeking to name a hard lead or antimony-based powder, expresses the idea of “tenuous and subtle”, meaning distilling vapors.

However it was in the Middle Ages, in 1250, that Arnaut de Villeneuve studied wine distilling and discovered l’esprit contained in it. His contemporary, Raymond Lulle, then went on to prepare l’eau ardente, which he obtained after 3 or 4 consecutive distillations, in a very slow-burning fire.

From 1730 on, it became common to allow spirits to age in order to maximize their quality, since they become more refined and more pervasive and they gain a more attractive colour.

In the course of the twentieth century there were certain developments in terms of obtaining alcohol which tasted better and had a more pleasant aroma, and the consumption of pure spirits became commonplace.

Since there was an interest in producing quality goods, alembics were developed which prevented successive distillation and the techniques themselves gradually became more sophisticated. Spirits are widely advertised in the market and their economic value has grown.



## 7.1. History of Vinho Verde spirits

The Vinho Verde Region is unique in that it has qualities that allow for production of excellent spirits, in addition to great still and sparkling wines.

According to a well-known quote from Amândio Galhano, “the composition of Vinho Verde immediately suggests that it could be a possible source of high quality vinous spirits and grape marc spirits. While there is a strong tradition regarding the latter, (...) the vinous spirits are becoming more and more imposing.”

Bearing in mind the natural acid content of the Region’s wines and grape marc, and also their organoleptic qualities, there are excellent technical conditions for producing top quality grape marc spirits by distilling grape marc and producing excellent vinous spirits by distilling wines.

### VINHO VERDE VINOUS SPIRIT (AGUARDENTE VÍNICA DE VINHO VERDE)

This type of spirit is obtained by distilling wine. It is colourless, but is only sold after it has been aged in casks. This aging process leads to a more attractive colour and also a more complex and smoother aroma and taste.

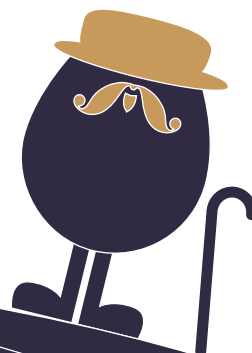
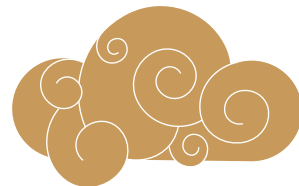
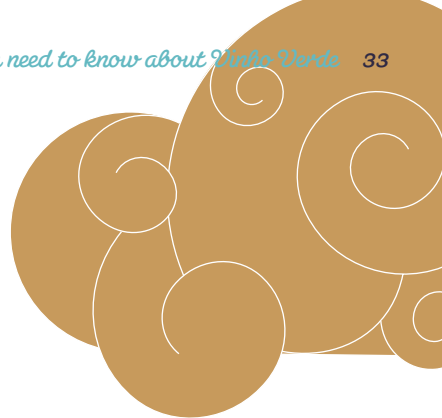
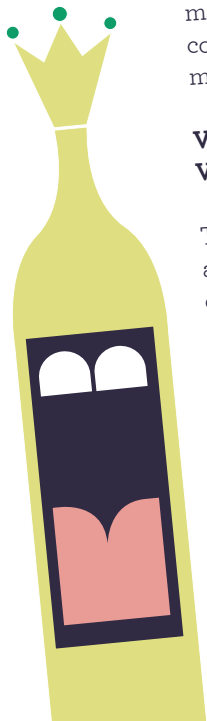
#### Aging Categories

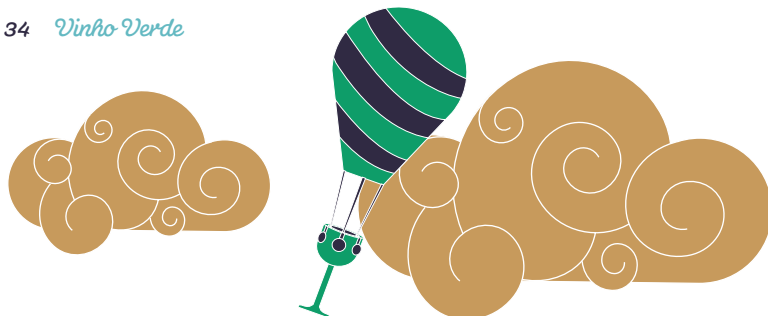
**Old Reserve:** on average, at least 2 years aging in casks

**Very Old:** on average, at least 3 years aging in casks

**VSOP (Very Superior Old Pale):** on average, at least 4 years aging in casks

**XO (Extra Old):** on average, at least 6 years aging in casks





## VINHO VERDE GRAPE MARC SPIRIT (AGUARDENTE BAGACEIRA DE VINHO VERDE)

Grape marc spirit is obtained from distilling grape marc. It has a very strong aroma and flavour, which comes from the essential oils in the grape skins and seeds. The more skins and seeds that there are, the greater the intensity of this aroma and flavour.

The Region's most traditional grape marc spirits are not rested in casks. They are colourless and are mainly distinguished by their intense, expressive aromas, which come from fermenting the grape marc of different grape varieties. Due to their composition, the grape marcs are distilled in alembics which are different to those commonly used for distilling wine. Several types of alembics are used in the Vinho Verde Region. However, there are two that are more common: the **alembic pot still** and the **column alembic still**.

### Aging categories

**Old:** on average, at least 1 year aging in casks

**Very Old:** on average, at least 2 years aging in casks

## 7.2. Chemical profile

Aguardente Vínica de Vinho Verde  
Aguardente Bagaceira de Vinho Verde

Real minimum alcoholic  
strength (% vol)

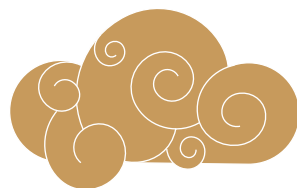
37,5

40

## 7.3. Sensory profile

The **Unaged Grape Marc Spirit** is colourless and has complex aromas of grape marc, sometimes reminiscent of crystallized fruit.

The **Vinho Verde Vinous Spirit** and the **Aged Grape Marc Spirit** are yellow to topaz in colour and have an intense, refined woody aroma and flavour.





# Different Levels of Freshness

## 8. Wine with GI | Vinho Regional Minho

The legislation which regulates Vinho Regional Minho is less restrictive than that which governs products with the Vinho Verde DO. This means that other vine-growing and winemaking variants are allowed, making the profile of these wines different from that of Vinho Verde.

### 8.1. History of Vinho Regional Minho

The Region has long been recognized as having a natural capacity to produce quality wines with special characteristics (DO wines) and with a firmly established reputation: Vinho Verde. However, there are other wines in the same region with different profiles, which led to the creation of a Geographical Indication (GI): Minho. These wines are therefore identified with a traditional specific indication, provided for wines without a DO but which are entitled to use a GI, “Vinho Regional”.

In order to guarantee continued improvements in quality and enhance the reputation that the Region’s wines have gained, Order in Council no. 112/93, of January 30, established, for the first time, the production conditions, growing practices, production methods and characteristics of the wine which need to be fulfilled for a product to be certified with the Minho GI.

### 8.2. Chemical profile

	Actual alcoholic strength (% vol)	Total alcoholic strength (% vol)	Fixed acidity (g/L tartaric acid)
<b>Vinho Regional Minho</b>	Minimum 8,5	Maximum 15,0 *	Minimum 4,5

\* 20,0 % if the wines have not been subject to enrichment

### 8.3. Sensory profile

**White Vinho Regional Minho** is citrus or straw coloured and has intense fruity or floral aromas. On the palate it is sometimes smooth, sometimes complex and always crisp, this being characteristic of the Region.

**Rosé Vinho Regional Minho** is dark or light pink in colour and normally has a fruity aroma and a crisp, intense flavour.

**Red Vinho Regional Minho** is light or dark red in colour and has young aromas, generally with a ripe and intense hint of red fruits. The flavour is complex, balanced and crisp.

## 9. Liqueur wines, sparkling wines, semi-sparkling wines, and wine spirits with GI.

Until November 2012, the Minho GI was only employed in wine called Vinho Regional Minho. Since then, the GI began to be employed in other wine products: liqueur wines, sparkling wines, semi-sparkling wines, and wine spirits. The legislation considered the importance and economic value generated by the wine products of the region and created, within the new Regulation of the Minho GI (Ordinance No. 379/2012, of November 21st), the possibility of extending the Minho GI to products other than wine, while keeping the quality and traditional practices that characterize the wine and wine products of the region.



# Tasting Vinho Verde at its best

## 10. Recommendations for serving the wines

### Temperature

The temperature at which the wine is served is a key factor in terms of its organoleptic qualities. The recommended temperatures at which the wines should be consumed are:

- **White Vinho Verde** 8 to 12 °C (46.4° to 53.6°F);
- **Rosé Vinho Verde** 10 to 12 °C (50° to 53.6°F);
- **Red Vinho Verde** 12 to 15 °C (53.6° to 59°F).

If the bottle is at a temperature of 20 °C (68°F), it will need to be kept in the refrigerator for 2 to 3 hours in order to reach the right temperature. Alternatively, it can be placed in an ice bucket and will be ready in 20 to 30 minutes.

It is not only important to serve the wine at the right temperature, but also to allow it to maintain that temperature. If you are serving wines below room temperature, then you should use an ice bucket containing ice and water or another suitable alternative. If you are using an ice bucket, you should be careful not to let the wine get too cold.

### Storage

Bottles should always be stored in a dark place with a constant temperature of between 12 and 14 °C (53.6° to 57.2°F), for example, in a cellar. Any alterations in temperature should not be greater than 5 °C (41°F). The storage place should also not be too damp (relative humidity below 75 %). Higher levels of relative humidity may lead to mold which can damage the labels and corks. Bottles should be stored in a horizontal position in order to keep the cork in contact with the wine.

Vinhos Verdes should normally be consumed while young. However, wines with higher alcohol content and which are more complex, namely those made from the Alvarinho grape variety, tend to age well.

### Keeping wine in open bottles

If you do not consume the full bottle of wine, generally speaking, it may be kept in the refrigerator for one or two days. The bottle should preferably be closed with a vacuum system in order to preserve the qualities of the wine.

### Glasses

A key element when serving wine are the glasses: when the same wine is served in different glasses it may change your perception of the flavour and aroma.

Glasses should be colourless and not contain any ornamentation, so that you can easily see the colour and clarity of the wine. You should also use a glass with a stem, so that you can hold the glass without your hand affecting the temperature of the wine or dirtying the glass. The size of the glass is also important. It should be large enough for the wine to come into sufficient contact with the air. Of the vast range of wine glasses available, the following can be highlighted:

- **Bordeaux glass:** elegant, suitable for white wines, rosés and young reds;
- **Balloon glass:** round, allows the wines to “breathe”, most appropriate for noble and mature reds;
- **Flute:** very elegant, tall and narrow, normally used for sparkling wine;
- **Tulip glass:** resembles an upside-down bell and is therefore ideal for young reds as well as whites and rosés.

## Serving wine

When you pour wine, you should avoid touching the glass with the bottle. The person who opens the bottle should be the first to be served, in order to check the state of the wine and, above all, so that any cork residue remains in his glass. A small amount of wine should be served (roughly 1/5 of the total volume of the glass), after which the wine should be swirled slightly and checked to make sure it is good to drink by confirming that it does not smell ‘corked’.

Glasses should not be filled to the brim (half-full is sufficient!), so that it is possible to agitate the wine in a rotating motion in order to enjoy the aroma.

As with all drinks, glasses should be placed to the right of the person who will be drinking. There is a simple reason for this: the person who is serving normally holds the bottle in their right hand. The bottle should be firmly held in the middle (and never at the bottom or neck), with the label clearly visible. Moreover, the person serving the wine should be able to provide any special information about the wine which is not included on the label.



## **The order in which wines should be served**

Wine should be served as follows: dry before sweet, young before old (in some cases, it may be interesting to invert this order), white before rosé and red. It is logical that we will not be able to enjoy a good dry wine if we have had a sweet one beforehand.

If you have some young, more aromatic wines, it is recommended to serve any older wines first and only serve the more exuberant wine that has been harvested most recently at the end. If you are serving wines that age well, young wines should be served before old, since the wine which has aged will be at its peak and will eclipse the young wine.

**The ideal situation is to go from good to excellent, light to full-bodied and simple to complex.**







# Flavours that crave Vinho Verde

## 11. Gastronomy and Vinho Verde

Vinho Verde is naturally light and refreshing. Being mildly alcoholic and low in calories, it is the ideal choice if you are looking for relaxing moments and a healthy lifestyle. It is the perfect companion for an afternoon with friends, a romantic candlelit dinner or just a light, relaxed meal after a day's work.

Because of its natural characteristics, Vinho Verde is a particularly gastronomic wine, thanks to its level of acidity and lightness, making it attractive for a range of occasions, with or without food.

Vinho Verde is versatile and can accompany numerous dishes during the course of a meal.

**White** Vinhos Verdes are wines with a unique taste and aroma, and are ideal for accompanying salads, seafood, fish, poultry and oriental cuisine. They form a perfect marriage with Clam Cataplana, Mussels au Gratin, Fresh Mushroom Salad, Smoked Salmon, Grilled Golden Bream, Oven-Baked Sea Bass, Baked Octopus, Duck Breasts and Sushi, amongst other Asian cuisines. A recent trend has been to also serve them as an aperitif.

**Red** Vinhos Verdes are bold and crisp, and great for accompanying the typical dishes of the Minho region:

Lamprey Rice, Codfish with Bread Stew, Roast Kidgoat on a Laurel Spit, Lamb Tenderloins, Cozido à Portuguesa (Portuguese stew), Papas e Arroz de Sarrabulho (traditional blood broth and rice), Rojões à Modo do Minho (Minho-style seasoned pork loin), Tripe Porto-style, and other delicacies. The Sparkling Red Vinhos Verdes are also a popular accompaniment for these dishes.

**Rosé** Vinhos Verdes, with intense fruity aromas, are served especially as an aperitif or to accompany desserts with red fruits.

**Sparkling** Vinhos Verdes are perfect for accompanying starters and all kinds of canapés, fish and meat dishes, seafood and Asian dishes.

**Vinho Verde Vinous Spirits** are perfect for the end of a meal with coffee, or with a few nuts or chocolate, or, for connoisseurs, with a good cigar!



# How to turn wonderful moments into tasty wonderful moments

## SMOKED SALMON TARTLETS WITH TARTAR SAUCE

### *Ingredients*

1 small onion  
Bunch parsley  
6 pickled gherkins  
2 hard-boiled eggs  
10 capers  
12 slices of pickled carrot  
3/4 cup mayonnaise  
7 oz smoked salmon  
Black pepper  
Juice of a lemon  
7 oz frozen puff pastry, thawed  
1 egg  
Assorted lettuce leaves  
1/2 cup vinaigrette

### *Preparation*

Finely chop the onion, parsley, gherkins, eggs, capers and the carrots, and add to the mayonnaise. Chop the smoked salmon and fold half into this sauce. Season the other half with black pepper and lemon juice. Roll out the puff pastry, brush with egg and cut into 16 small rectangles. Bake in a 350-degree oven. Open up the puff pastry rectangles and fill with chopped and seasoned salmon and tartar sauce. Garnish with assorted lettuce leaves and season with the vinaigrette.

### *Recommended wine*

To accompany this dish, choose a white Vinho Verde made from Azal and Arinto grapes. The elegant aroma of the Azal grape variety and the complexity of the Arinto grape variety will provide the perfect complement to the flavours in this dish.



## PENNE WITH STONE BASS AND CORIANDER

### Ingredients

2 garlic cloves  
 1 medium-sized onion  
 2 tablespoons olive oil  
 3 tablespoons tomato puree  
 4 cups stone bass fish stock  
 Salt and pepper  
 5 oz penne pasta  
 14 oz boned and skinned stone bass (or substitute with grouper), cut into bite-size chunks  
 1 tablespoon chopped coriander

### Preparation

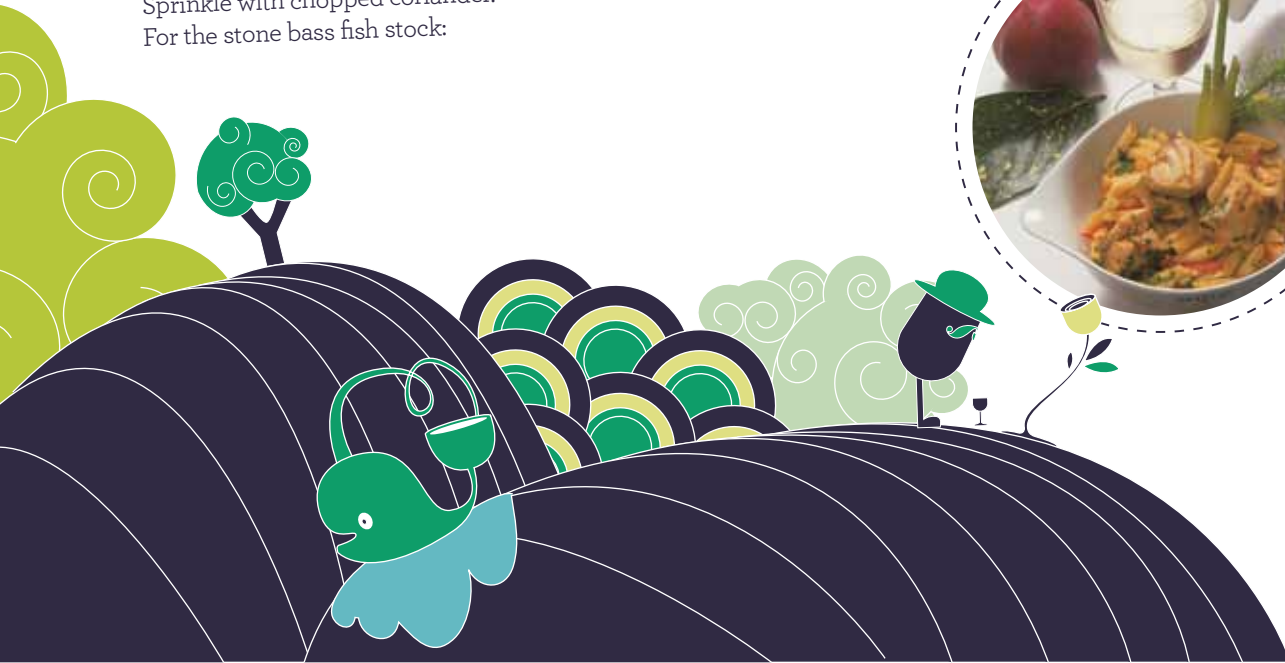
Gently fry the garlic and the onion in the olive oil until golden, and then add the tomato puree and the stock. Bring to a boil, season with salt and pepper and add the pasta. Cook for 5 minutes or until reduced, and then add the stone bass and cook, stirring, for about 3 minutes. Sprinkle with chopped coriander.  
 For the stone bass fish stock:

Brown the head and fish-bones of the stone bass in a little olive oil. Add one onion, cut into halves, 2 garlic cloves, a bay leaf, half a leek, a carrot and a very ripe tomato. Bring to the boil with 6 1/2 cups water, and season with salt and peppercorns. Reduce until you have a liter of stock, sieve and use for the noodles or for a fish soup.

### Recommended wine

Choose a white Vinho Verde from the Monção and Melgaço sub-region made from Alvarinho and Trajadura grapes. The tropical fruit aromas that are the result of the combination of these two grape varieties, together with the wine's smooth feel on the palate, make these wines the ideal partner for this dish.

Source: Sabores de Hoje com Sugestões de Vinho Verde, Porto Editora, Porto, 2004.



# An amazing trip to a place where everything is so refreshing

## 12. The Vinho Verde wine trail

The stunning beauty of the Minho region serves as the backdrop to the Vinho Verde Wine Trail. Follow these tracks to discover the origins and flavours of ancient winemaking and wallow in the history of Portugal.

Three routes are suggested. The first invites you to visit **“Three Charming Cities”**: Guimarães, the court of the Portuguese county; Braga, the city of archbishops, and Amarante, with its beautiful bridge over the Tâmega River. Our second route, **“From Cávado to Lima”** includes visits to Barcelos, Viana do Castelo, Ponte de Lima, Ponte da Barca and Arcos de Valdevez, which are all located on the banks of the Lima River. **“From the Coast to the Hills”** takes you along the Portuguese border with Galicia, where you will discover the charms of Caminha, Vila Nova de Cerveira, Valença, Monção and Melgaço, the capitals of the much-loved Alvarinho wine.

The trail includes over 60 locations linked to vineyards and wine, including cooperatives, producer-bottlers, storage facilities, restaurants and viticulture associations, all organized into networks and duly signposted. All of these have been carefully selected and classified.

The Vinho Verde Wine Trail support service is open to the public and can provide information in Portuguese, French and English. Online support can also be found at <http://rota.vinhoverde.pt>.

Each route is dotted with farms, stately homes, houses and winemaking cooperatives with many years of tradition. Visiting these houses is a true journey to the riches of the past. Many of the stately homes are today a symbol of the quality of rural tourism in Portugal, due to their unparalleled beauty.

Every moment spent in this Region is a flavour-packed experience full of beauty in nature, so we hope you'll visit us soon!



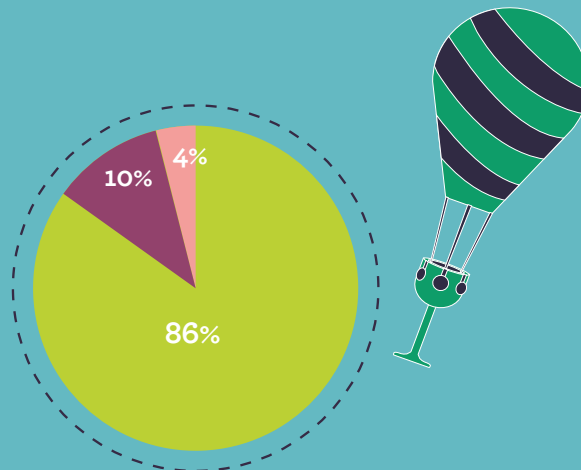


## 13. Vinho Verde statistics

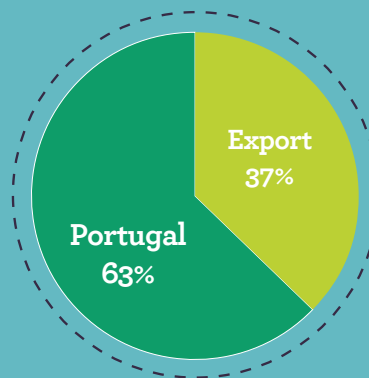
*Sales of Vinho Verde Volume  
in 2013*

 **2013**

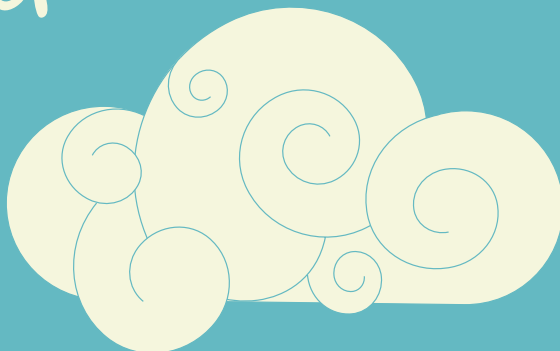
White	44.548.708 L	86%
Red	5.287.867 L	10%
Rosé	2.060.960 L	4%



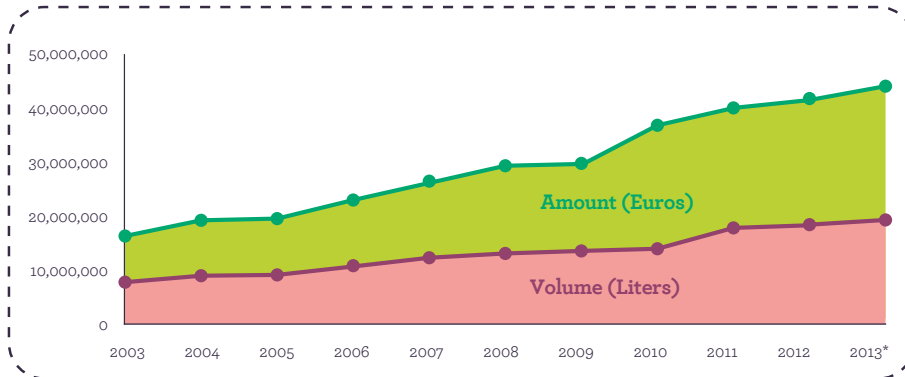
*Export of total sales  
2013*



*Be spontaneous*

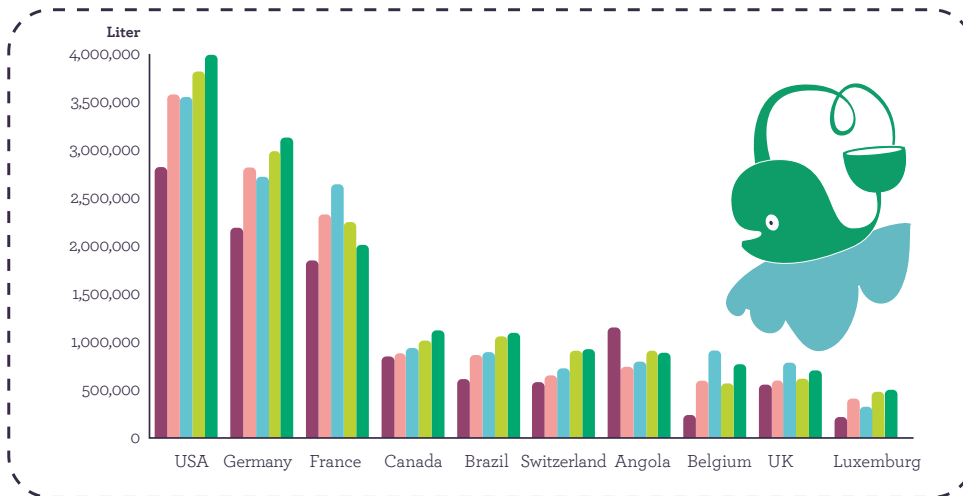


## Vinho Verde Exports between 2003 and 2013



\* Preliminary

## Top 10 - Vinho Verde Exports between 2009 and 2013





## Comissão de Viticultura da Região dos Vinhos Verdes

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VINHO  
VERDE



COMISSÃO DE VITICULTURA DA  
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