

# Vinho Verde

BROADBENT, VINHO VERDE, PORTUGAL



## HARVEST & VINTAGE NOTES

Vinho Verde is traditionally non-vintage and consumed quickly, so the wine on the shelf will always be a fresh bottling. The way to make a proper Vinho Verde is to suppress the malolactic fermentation and inject carbon dioxide at bottling to give the wine its characteristic spritz.

The wine is produced at Quinta de Azevedo in the Barcelos commune—the top quality area for Vinho Verde production. Pneumatic presses are used for gentle pressing to extract free run juice. A slow fermentation takes place under controlled temperatures of 61°F (16°C), to protect the character of the Loureiro grape. Broadbent uses a special yeast (QA21) which gives a special character to the wine. This yeast was developed in their vineyards, and is now used all over the world.



**WINEMAKERS:** Bartholomew Broadbent in collaboration with partners in Portugal

**GRAPES:** 50% Loureiro, 40% Trajadura, & 10% Pedernã

**ALCOHOL:** 9%

**RESIDUAL SUGAR:** 1.2 g/L

**PH:** 2.92

**TOTAL ACIDITY:** 7.1 g/L

**TOTAL SULPHUR:** < 250 mg/L

**Wine & Spirits**

**BEST BUY** Spritzly and bright, this emphasizes the lemon-lime flavors of trajadura over the melon richness of loureiro. It's clean refreshment to chill for summer. —*Wine & Spirits, August, 2017*

