

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
GUIWE	Adega Guimarães	Portugal	Guimarães
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Loureiro (80%), Arinto, Trajadura	11%	No	Screwcap

## Background

This cooperative, started in 1962, operates from a modern cellar near the medieval city of Guimarães and its 300 hectares of vineyards cover the well-draining granite slopes along the River Ave.

## Winemaking

Grapes are hand harvested and crushed using a pneumatic press before being fermented at controlled temperatures in stainless steel vats to preserve the freshness of the fruit. Once fermented, the wine is blended with approx 80% Loureiro and 20% Arinto and Trajadura.

## Tasting & Pairing

Fresh green apple and lemon aroma on the nose, which carry through on the palate offering a nice acidity and the classic slight effervescence often experienced with a Vinho verde. Crisp finish make this a very appealing summer wine.

Excellent with salads, barbequed fish and vegetables or as a light aperitif.

## Sustainability & Extra Information

n/a



# BBS

WINE IMPORTERS

BARTON BROWNSDON & SADLER LTD  
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