

# Adega Guimarães

## Vinho Verde DOC

### ABV

11%

### Capsule

Screwcap

### Code

GUIVVE

### Region and Country

Guimarães, Portugal

### Grapes

Loureiro 89%, Arinto, Trajedura

## Producer

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The cooperative, started in 1962 and operates from a modern cellar near the medieval city of Guimarães led by winemakers Fernando Moura and Pedro Campos.

## Climate, viticulture, winemaking

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300 hectares of vineyards cover the well-draining granite slopes along the River Ave. Grapes are hand harvested and crushed using a pneumatic press before being fermented separately at controlled temperatures in stainless steel vats, to preserve the freshness of the fruit, before blending.



## Tasting Notes

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

## Good to know

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The team at the vineyard work hard to keep their environmental impact to a minimum; limiting the use of pesticides, water and use of machines unless absolutely necessary. The cooperative have also supported the local community and in turn, the local economy.

Vegetarian and vegan friendly.