

# Vinos del Atlantico

## Vera Vinho Verde Branco

### THE FACTS

**COUNTRY:** Portugal

**REGION:** Minho

**APPELLATION:** Vinho Verde

**CEPAGE:** 60% Arinto, 30% Azal, 10% Loureiro

**WINEMAKING:** Vines planted in 1998. Tended in sandy loam, granite and schist at 320 m (1,050 ft) elevation. Harvest is entirely manual in 20 kg crates. Loureiro is picked first, Arinto is picked by mid-October and Azal sometimes going well into November. De-stemming and gentle pressing. The juice settles for 48 hours before fermentation takes place in stainless steel tanks. Filtered prior to bottling which occurs in February.

**ALCOHOL BY VOLUME:** 12.0%

**AGING:** Stainless steel

### THE STORY

Vinos Atlántico was founded with the purpose of preserving the winemaking heritage of Alberto Orte's family. Independently producing wine throughout Spain since the late 1800s. Alberto produces two types of wines: wines of unique terroirs, which are labeled as Alberto Orte, and wines from village- designated vineyards that are more approachable, which are labeled as Vinos Atlántico.

**PHILOSOPHY:** Alberto believes that low yields, balanced soils, and top-quality raw materials are three fundamental factors to creating terroir-reflective and balanced wines.

### THE ADJECTIVES

**OVERALL:** Clean & Bright

**AROMAS / FLAVORS:** Citrus

**MOUTHFEEL:** Slight Effervescence

### THE SELLING POINTS

Estate fruit, estate bottled, low RS and light carbonation

**SUSTAINABILITY:** Vegan

**PAIRINGS:** Vera's texture, bright acidity and medium body make it a versatile pairing. Lovely with fried fish,

