



QM ALVARINHO ROSÉ

£18.50

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SKU: PWVVAR

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Founded in 1994 in the heart of the Monção e Melgaço subregion of Vinho Verde, this is now one of the producers at the forefront of quality in the region.

Vinho Verde is widely known for its white wines, often produced from distinctive trellised vineyards. Gently sloping vineyards are planted on the distinctive granite soils of the area. The climate is temperate with cool nights and warm, gently humid days influenced by the nearby Atlantic ocean which lends the

wines freshness and definition.

Some brief skin contact then a blend of the two varieties. Cool fermentation and no oak to preserve the delicate natural fruit characters.

Grape: 80% Alvarinho, 20% Sousão

Tasting Notes: A Provencal-style rose with a lifted nose of wild berries and quince. The palate is refreshing and mineral with supple texture and a long, refreshing finish. A top-quality rose which ranks amongst the finest in Portugal.

Food Match: Drink as an aperitif or with prawn fritters and charcuterie.

Closure: Natural Cork

Farming Practices: Contains Sulfites

