

Consumption

BOTH NATURAL AND LIGHT, AND LOW IN CALORIES, VINHO VERDE IS THE PERFECT PARTNER IF YOU ARE LOOKING FOR A DIFFERENT, RELAXING EXPERIENCE AS PART OF A HEALTHY LIFESTYLE

White, Rosé or Sparkling Vinho Verde are all particularly enjoyable as an aperitif, due to their intense fruity aromas, low alcohol content and balanced acidity.

White Vinho Verde is the ideal complement to any fish or seafood dish, white meat, salads, vegetarian dishes, sushi and sashimi, pastas, paellas, cheeses and other lighter, healthier, low-calorie meals.

The fuller-bodied Red Vinho Verde is ideal for accompanying more regional dishes, such as those of the Minho region.

Sparkling Vinho Verde is the best choice for a wide range of Portuguese dishes, including starters and canapés, a great variety of meat and fish dishes, seafood and Eastern or regional gastronomy.

For desserts, the best choice is the Rosé Vinho Verde.

Finally, to end a good meal on a high note, there's nothing better than the traditional Eau-de-Vie of the Vinho Verde Region.

The temperature at which the wine is served is a key factor in terms of its taste and flavors. We therefore recommend:

White Vinho Verde:
Chilled to 46 to 54°C
Rose Vinho Verde:
Chilled to 50 to 54°C
Red Vinho Verde:
Fresh at 54 to 59°C

Seal of Guarantee

Each bottle is unique. The authenticity, origin and quality of the Vinho Verde is certified with a numbered seal of guarantee issued by the Commission of the Vinho Verde Region

SELO DE GARANTIA
Seal of Guarantee

VINHO VERDE



COMISSÃO DE VITICULTURA DA
REGIÃO DOS VINHOS VERDES

TN 0000 0000000 0

> 0,50L e ≤ 11l
Destinatário nº 119/97
de 15/Alcanc



Comissão de Viticultura da Região dos Vinhos Verdes

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VINHO VERDE



COMISSÃO DE VITICULTURA DA
REGIÃO DOS VINHOS VERDES

wines of
portugal



a world of difference



Vinho Verde
Welcome to a
Refreshing World

Vinho Verde unique in the world of wines

AN ORIGINAL, NATURALLY LIGHT AND FRESH DRINK MADE FOR MOMENTS THAT LAST

At the beach, in the country or in the city, the enjoyment and spontaneity that Vinho Verde brings, make it the best accompaniment at any time of day.

We can speak of Vinho Verde in the plural, since the region where it is produced offers a number of different types: White, Rosé or Red, Sparkling Wines or Spirits. Whether blended or single grape variety, dry or sweet, still or sparkling, floral or fruity, all of them have one thing in common: their light and fresh flavor.

A wine with a difference

With its Protected Designation of Origin, Vinho Verde is regarded as unique in the world. Characterized by fruity and floral aromas, it is a light-bodied wine which is smooth on the palate and has the perfect level of acidity as well as low alcohol content, providing a long-lasting sensation of harmony in the mouth.

This produces what we might call the perfect combination, as a result of three essential factors: the natural conditions of the region where it is produced, the indigenous grape varieties and the ancient art of vine growing and winemaking.

The Region

The Vinho Verde region was demarcated in 1908 and is considered to be one of the oldest regions in Portugal and one of the largest in Europe. It spans the north east of Portugal, across the region traditionally known as "Entre-Douro e Minho". The maximum altitude in the region is 700 metres and the climate is normally mild. Soils are mostly granite

The Grape Varieties

This very distinct wine is the result of the indigenous grape varieties which have always been preserved and cultivated in the Vinho Verde region.

The main grape varieties White:
Alvarinho, Arinto, Avesso, Azal, Loureiro, Trajadura



Mr. White
The ambassador of White Vinho Verde

The main grape varieties Red:
Espadeiro, Padeiro, Vinhão.



Mr. Red
The ambassador of Red Vinho Verde

Statistics and exports

The entire region where Vinho Verde is produced covers an area of around +51,000 acres of vines. There are over 600 bottling plants and the annual production is 80 million liters: 86% white, 9% red and 5% rosé. 57% of the total production is consumed in Portugal.

Vinho Verde is the second-highest selling wine in Portugal, and is top of the table in the hotter months, thanks to its light, fresh characteristics.

The remaining 43% of total consumption is made up of exports to over 70 different markets, with the United States, Germany, France, Canada, Angola, the United Kingdom, Brazil and Switzerland among the most important.

The quality of Vinho Verde grants it a top position in terms of exports.

