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*Vinho Verde*



This is a blend of 35% Arinto, 40% Loureiro and 25% Trajadura. Vinho Verde, is a lighter and more refreshing style of wine and is the ideal summertime wine. The Trajadura and Arinto varieties gives it body and length, as well as aromas of apple and grapefruit. The Loureiro variety brings floral and aromatic herbs expression, resulting in a lively wine, with fresh a character with a slight touch of sparkle. The term 'green' for Vinho Verde does not refer to its color but the fact that it is a young wine. Gateway Vinho Verde is one of the few that is vintage so that you are assured that you are having Vinho Verde at its freshest which is how it is meant to be enjoyed.

The grapes are selected from the best Vinho Verde vineyards within the Amarante sub-region. Each grape varietal is picked individually at optimum ripeness so that the finished wine has the best balance between the richness of the fruit and the natural acidity. The grapes are pressed at low temperatures, the must is then clarified and fermented at 12 to 14° Centigrade. The wine is filtered and cold stabilized before bottling.

The Vinho Verde region is the largest appellation in Portugal and it is located along the Atlantic Ocean coast in the north of Portugal between the Minho River, which marks the border with Spain to the north, the city of Porto to the south and the Douro River 30 km away from the coast to the East, in the Minho region.

**Grape varieties :** 35% Arinto, 40% Loureiro and 25% Trajadura.

**Soil :** Granite-based soils

**Alcohol :** 9.5%

**Tasting notes :**

Light with green tint on the rim. Watermelon notes on the nose with some white flowers. On the palate there is juicy star fruit with slight effervescence, ripe stone fruits and granny smith apple balanced by great acidity. The low alcohol content makes this wine a perfect white wine to serve as an aperitif in abundance, also to be enjoyed with garden salads, crudités, light hors d'oeuvres and more delicate fish.

