



Using a local grape variety, the Alvarinho, this family-owned boutique winery located in Minho, in the north-west of Portugal handcrafts the limited edition Poema Vinho Verde (Young Wine—a wine that originated and is traditionally drunk in the Minho Region) . The beauty of this landscape, rich with an almost unique flora and fauna, makes this corner of the world a magical place. Alvarinho wines improves with ageing and this is why Poema is aged for 12 months with fine lees in small stainless steel barrels and 12 months in the bottle. Quinta do Louridal produces fine, personal wines that could only come from this small, traditional winery.

*Usando uma variedade local de uva, o **Alvarinho**, esta propriedade familiar vinícola localizada no Minho, no, noroeste de Portugal, produz a edição limitada **Poema Vinho Verde** (Vinho Novo, um vinho que se originou e é tradicionalmente bebido na Região Minho) .*

*A beleza da paisagem, rica, com uma flora e fauna quase únicas, faz deste canto do mundo um lugar mágico. Vinhos Alvarinho melhora com a idade e é por isso Poema é envelhecido por 12 meses com as borras finas, em pequenos barris de aço inoxidável e 12 meses em garrafa. **Quinta do Louridal**, produz vinhos finos pessoais que só poderia vir a partir desta pequena adega tradicional.*





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Ref. AL001

POEMA ALVARINHO GREEN WINE 2010 (750 ml)

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| Classification | Minho Regional Wine |
| Region | Minho |
| Grape Varieties | 100% Alvarinho |
| Tasting Notes | Citrus colored. Complex aromas that grow in the glass with aeration. A refreshing and elegant nose with fruit and mineral aromas. Notes of mature peach, beeswax, lychees and white flowers. Palate contains hints of grapefruit. Good balance with a long and delicate finish. |
| Vinification | Grapes picked exclusively from our vineyards Gentle pneumatic pressing, cold settling, fermentation with local yeasts in stainless steel tanks at 14-16°C for 6 weeks |
| Ageing | For 12 months with fine lees in 15 hectolitre stainless steel tanks at low temperature with periodical stirring. After bottling the wine, it is stored for 12 months before being sold. Certain Alvarinho based wines such as this one benefit from an ageing period greater than other Alvarinho wines, as it is capable of getting a greater elegance, refinement and complexity. |
| Alcohol | 13.0% vol. |
| Food Suggestion | Soft cheeses, Fish and Seafood, Sushi, dry—cured ham, White meat |
| Serving Advice | Let the wine breathe. Serve at 12°C |
| Winemaker | Sofia Silva |