ARIOS ‘AGUAFUERTE’ VINHAO

Country
Portugal

Region
Vinho Verde

Varietal
Vinhao

Winemaker
Love Over Money Project

Alcohol Content
13.5%

pH
2 g/l

Residual Sugar
No data

TA
5.8 g/l

HISTORY

Boutique Wine Collection seeks out family-owned, estate-driven producer partners whose passions and ethos are both celebrating and preserving indigenous varieties. In collaboration with our producer partner, Boutique has created Arios ‘Aguafuerte’ Vinhao as a single expression.

Unlike most red grapes whereby the color extraction is primarily found in the skins, Vinhão is a *teinturier* varietal, meaning that it is a red fleshed and instantly bleeds red juice.

VINIFICATION and MATURATION

Picked at optimum ripeness, the grapes are pressed fermented on the skins at low temperature, between 18 and 22° Centigrade about three weeks. Transferred into stainless steel tanks, about 85% undergoes malolactic fermentation. Once complete, the wine is bottled.

VINEYARD

A selection of vineyards in the Vinho Verde region, in the Sousa sub-appellation. Mainly granitic soils.

TASTING NOTES

Blackberry and deep plum with a faint note of fennel. Best served with a slight chill.

FOOD PAIRING

Grilled meats, shish-kabobs, gourmet burgers and root vegetable dishes.

BOUTIQUE WINE COLLECTION