

Zap Vinho Verde 2016



Wine Ratings -- This Vintage:
88 points – Wine & Spirits

Wine Ratings -- Earlier Vintages:
2015 is our first vintage

Region:

Vinho Verde is both the name of the community and the largest of 16 demarcated wine regions in Portugal. Wine has been produced in the region for over 2,000 years since the Romans brought vines to the region during the Roman Empire. Vinho Verde is located along the Atlantic coast in northern Portugal between the city of Oporto and the northern border with Spain. There are approximately 20,000 individual vineyards in the region. Nearly all of the wines produced in Vinho Verde are white wines, which complement the cuisine in Portugal where the per capita seafood consumption is among the highest in Europe.

Quinta das Arcas – Quinta das Arcas is a small family owned and operated estate. All of their grapes are estate grown between their 4 estates in the Vinho Verde and Alentejo regions. Their vines are trellised so the clusters grow about 6 feet above the ground, which allows the wind to under the grapes to remove the humidity. The Monteiro family also produces other agricultural products including cheeses and meats.

Vinho Verde – Vinho Verde means ‘Green Wine’ and is both the name of the wine and the name of the region. Stylistically, all Vinho Verdes are light, clean, fresh, and citrusy. Effervescence is added to Vinho Verde wines to increase their shelf life. Non vintage Vinho Verde wines are made from a blend of vintages, where the producer typically acquires the unsold wines from his neighbors at the end of each season. The U.S. is currently the world’s largest importing country for Vinho Verde wines.

Tasting notes – Crisp, slightly effervescent, light bodied with a pale yellow color and youthful, floral, citrus aromas, reminiscent of freshly cut grass. Slightly sweet and moderately intense on the palate with lemon, green apple, and peach flavors and a medium finish.

Imported since: 1998

Appellation: Vinho Verde

Composition: Loureiro 50%, Arinto 40%, Treixadura 10%

Soil: mixed with very high concentration of schist and granite

Elevation: 300 to 1000 feet

Vineyard practice: sustainable farming

Vine Age: 6 to 30 years

Yield: 4.8 tons per acre

Harvest Dates: middle of September to middle of October

Fermentation: 10 to 20 days with natural yeast

Aging: None

pH: 3.35

Residual Sugar: 15.0 grams per liter

Alcohol: 9.8 %

UPC: 7 50428 22117 3