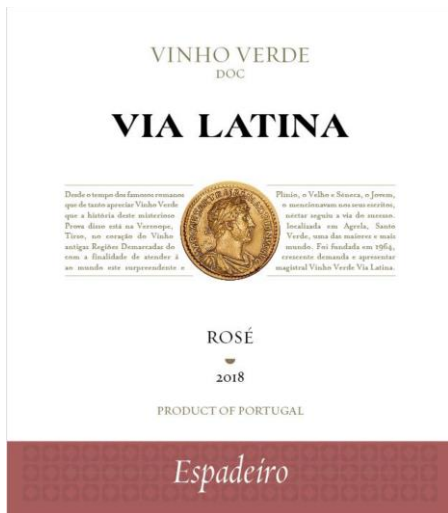


Via Latina Espadeiro Rose 2018, Vinho Verde (Portugal)



| Technical Data | |
|-----------------------|------------------------------|
| Country | Portugal |
| Region | Vinho Verde |
| Producer | Via Latina |
| Founded | 1950 |
| Farming | Sustainable |
| Vineyard Age | 15 years |
| Varietal(s) | Espadeiro |
| Soil Type | Granite, Schist, Sand |
| Alcohol | 10.0% |
| Residual Sugar | 0.2% |
| Acidity (g/L) | 6.2 |
| pH | 3.5 |
| Fermentation | Conventional/stainless steel |
| Aging/Maturation | stainless steel |

Producer Description

Via Latina is the brand for a collaborative project of small growers in the Vinho Verde region of Portugal. The growers are all independent small farms and together they also use the administrative and marketing services of a co-op in the area named Vercoope. I was very impressed with the expressiveness of their single varietal wines and the purity of fruit behind the wines and have selected three separate varietals (two whites, Azal and Loureiro, and an Espadeiro Rose) and also a white blend of Arinto, Loureiro, and Trajadura.

Tasting Notes

Aromas are of mild strawberries, raspberries, and cherries, along with hints of red plums. Flavors include strawberries, mild cherries, pink lady apples, and yellow plums. There is a very refreshing medium body, perfect balance and acidity, and a full finish.

Food Pairings

Food pairings include crab, shrimp, salmon, seafood pasta, chicken, pork, ground lamb such as burgers or Middle Eastern food, medium curries, charcuterie, and mild cheeses.