VINHOS VERDES REFRESCANTE

Refreshing Vinho Verde

CHOOSING THE DRINK THAT BEST SUITS EACH SITUATION IS NO EASY TASK, BUT FEW PAIRINGS ARE AS ACCURATE AS A HOT DAY AND A GOOD VINHO VERDE. THESE WINES ARE PRODUCED IN PORTUGAL, IN THE NORTHWEST, IN A REGION SURROUNDED BY WOODED LANDSCAPES (SEA CLAMARES). IF IT IS A VARIETY OF ALENTEJO OR A BLEND, WHICH CAN BE MADE FROM GRAPEVINES SUCH AS LOUREIRO, ARINHO, OR AVESSO, IN fünbers you'll find fresh, light, and gastronomic wines that pair well with seafood and salads.

For those who enjoy to keep the wine in cellars and enjoy them after some aging, there's some good news: those made from the Alentejo grape have good aging potential. After aging, they also attain very different, complex aromas, recalling fruit in syrup. You can even harmonize them with more full-bodied dishes like pasta with a cheese-based sauce or even a fonda.

We've selected some labels that represent the area very well, but there's much more to explore.

Soalheiro 2014 R$ 180,00
Soalheiro é uma das vinícolas mais conhecidas da região. Seus vinhos são encorpados e potentes, mas sem perder a ótima acidez. És bem jovem e com potencial para ser guardado por alguns anos, se preferir. Soalheiro is one of the best-known wineries in the region. Its wines are full-bodied and powerful, but without losing their excellent acidity. This is a very young wine and has the potential to be stored for a few years, if that's what you prefer.

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