Portuguese Wine School: Vinho Verde Masterclass, 2nd July

Sarah Ahmed on 20/06/2018 at 3:13 pm

Tis the season to Vinho Verde and, while you can expect freshness to be the hallmark of each and every wine, I’ll be challenging a few stereo-types into the bargain at my Vinho Verde Masterclass at Portuguese Wine School. Held at OSM Wine Bar in Old Spitalfields Market, it will be followed by supper prepared especially for us by Nuno Mendes’ Taberna do Mercado.
We shall taste classic blends – boutique examples – but the focus will be on top tier single varietal Alvarinho and Loureiro from the sub-regions of Monção e Melgaço and Lima, including cutting edge examples made from biodynamically grown fruit, naturally fermented Vinho Verde and a no added sulphur Alvarinho.

We'll taste Portugal’s leading red grape variety Vinhão – two benchmark, contemporary examples which play nice with your gums!