

# PESSOA

## WINES

**Pessoa da Vinha**  
**Heteronyms**  
**DOC Vinho Verde**  
**Alvarinho**  
**2017**

#### VINTAGE

2017

#### ORIGIN

Minho, Portugal

#### DENOMINATION

DOC Vinho Verde, white  
Subregion of Monção and Melgaço

#### VINEYARD

Monção

#### CULTIVAR

Alvarinho

#### PRODUCER

Pessoa da Vinha  
Apartado 4  
6001-909 Castelo Branco  
Portugal

#### DESCRIPTION

The grapes were handpicked from a vineyard know for its excellent quality, just a few kilometers from the Minho river and the town Monção. Fermented in new Portuguese chestnut barrels, with natural yeasts, it matured for 12 months on the lees with regular *bâtonage*. The wine was bottled without any fining or filtering. The result is complexity, richness in aromas of yellow fruit, vanilla, brioche and a long but elegant finish.

#### TEMPERATURE & PAIRING

Serve at a temperature between 12 and 14 °C

Until 2020 we recommend decanting for two hours. It pairs well with barbecues, roasted lamb and scalloped bacalhau. It is also great in intimate togetherness.

#### ANALYSES

Alcohol	13,8 % vol.
Acidity	6 g/l
Residual sugar	2,5 g/l
pH	3,34

*This range is influenced by the poet Fernando Pessoa and his **heteronyms**.*

*Why is our Alvarinho Ricardo Reis?*

***Ricardo Reis** is known for his elegance and his quest for perfection, always emphasizing the pleasure of the moment and the genuineness. Like our Alvarinho: with its elegant profile and uniqueness, complex texture and richness of aromas.*



**Jorge Gonçalves** completed a Master's Degree in Economics only to discover that what he really wanted was to make wine. Switching direction, he first started working at the well-known German Pinot Noir producer, Meyer-Näkel, in 2006, gaining his first practical wine knowledge in the Ahr wine region in Germany. During an internship at Stark-Condé in South Africa, the idea for a Portuguese project was born. After finishing his degree in Viticulture and Enology at Geisenheim in Germany, Jorge jumped straight into the Portuguese project, searching for regions and varieties that can produce exciting, fruit forward, modern-styled Portuguese wines.

**Livia Novais** is a sommelier and also trained in gastronomy. She worked as a chef, but soon decided to focus on wine. That was more than 10 years ago and over this period she post graduated in wine marketing and was in charge of main wine projects either in Brazil and in Portugal. Currently she is the marketing director of Pessoa Wines and is undertaking the WSET Diploma in London.