

PESSOA

WINES

Pessoa da Vinha
DOC Vinho Verde
Spring Wine
2019

VINTAGE

2019

ORIGIN

Minho, Portugal

DENOMINATION

DOC Vinho Verde, Rosé

VINEYARDS

Amarante

CULTIVARS

Espadeiro, Padeiro

PRODUCER

Pessoa da Vinha

Apartado 4

6001-909 Castelo Branco

Portugal

DESCRIPTION

The grapes are early harvested to guarantee high acidity and fresh fruit flavors. A short and cold maceration time of a few hours leads to a light pink color and maximizes a fruity character.

Aromas and flavors of flowers (violet), red fruit such as red cherry, cranberry and strawberry with a touch of herbal rosemary show a perfect combination with a crisp and refreshing acidity. This is the perfect partner for the warm seasons and an homage to the beautiful Portuguese Spring.

TEMPERATURE & PAIRING

Serve at a temperature between 10 and 12 °C

Pairs perfectly with fresh starters and shellfish. Goes also very well at a romantic sundowner spot with someone you love.

ANÁLISE

Álcool	11,9 % vol.
Acidez	6,1 g/l
Açúcar residual	2,0 g/l
pH	3,30



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 7 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.