

Vera Vinho Verde Rosé



Vera Rosé debuted with the 2011 vintage, aiming to create a unique Vinho Verde Rosé using local red varietals like Vinhão and Rabo de Anho. We followed the same principles as with Vera Branco: exclusively estate fruit, reduced residual sugar, and minimal carbonation, challenging the regional norm.

In the 1950s and 60s, Portugal's resistance to Coca-Cola and soft drinks, influenced by the wine industry, made Vinho Verde the go-to choice for light, refreshing beverages at lunch or social gatherings.

The Vinho Verde DOC, located in northwest Portugal just north of the Douro River Valley, is known for its rainy, mountainous, and lush landscape. Vera is situated in the Basto sub-region, characterized by granite soil and vines aged between 10 and 35 years, benefiting from cold, damp winters and mild springs and summers.

WHAT MAKES THIS WINE UNIQUE?: Vera Rosé is crafted from 100% estate-grown fruit, estate-bottled, with low residual sugar and light carbonation, resulting in a medium-bodied, well-balanced wine. The fruit comes from our 104 plots, ensuring consistent quality across vintages. As one of the original and distinctive Rosé offerings from the Vinho Verde region and Portugal, Vera Rosé stands out for its exceptional character.

RATING HISTORY: 2020 Best Buy W&S

GRAPE: 80% Rabo-de-Anho, 20% Vinhão. Vines planted in 1998. Tended in sandy loam, granite and schist soil at 320 m (1,050 ft) elevation. This is a vegan wine.

PAIRING SUGGESTIONS: Vera's texture, bright acidity and medium body make it a versatile pairing. Lovely with fried fish, lighter cured meats, shellfish and bivalves.

VINIFICATION AND AGING: De-stemming and gentle pressing. The juice settles for 48 hours at 10° Celsius before fermentation takes place in stainless steel tanks. (14°-16° C). Filtered prior to bottling which happens in February.

TASTING NOTES This house was the first to ever produce a Rosé in the Vinho Verde DOC, back in 1991. The blend is 80% Vinhão or "big wine" in Portuguese. Vinhão is tinturier (red pulp grape) hence the dark color. In addition, Rabo de Anho (20%) an untranslatable, rarely planted grape, adds lightness and freshness to the blend. Floral, crisp, fresh strawberry and watermelon. Tastes like a summer Friday afternoon

ALCOHOL CONTENT: 11.5%

UPC CODE: 5602246111226

