



ALVARINHO

The most popular variety of the region, selected Alvarinho grapes, are picked to make this citrus and bright coloured wine. The nose is alive with floral and fruity overtones with a touch of honey in an unique harmony of flavour and freshness.

"Fragrant with pear and crisp citrus notes of grapefruit, this has a clean, satisfying richness. (...) this feels like healthy, well-grown fruit. A simple, delicious white for a clambake (...)."

Magazine Wine & Spirits



2009 VINTAGE 2008

Silver Conc. Mondial Bruxelles

Gold CVRV (Regional Minho)

Gold Mundus Vini

2010 VINTAGE 2009

Gold Mundus Vini

Honor CNEMA

Gold CVRV (Regional Minho)

Silver IWSG

2011 VINTAGE 2010

Gold CVRV (Regional Minho)

Silver AWC Vienna

Silver Decanter

Gold Conc. Mondial Bruxelles

Silver CNEMA

Bronze Inter. Wine Challenge

2012 VINTAGE 2011

Gold CVRV (Regional Minho)

Silver Inter. Wine Challenge

Gold AWC Vienna

Gold CNEMA

Silver China Wine Awards

2013 VINTAGE 2012

Silver CNEMA

Honor CVRV (Regional Minho)

Gold Alvarinho Inter. Wine Challenge

Gold IWC

Seal of approval AWC Vienna

92pts Wine&Spirits Magazine

2014 VINTAGE 2013

Silver CVRV

91pts Wine&Spirits Magazine



VINHO VERDE



Quinta de Gomariz

Product Vinho Verde

Region Sub-Região Ave

Soil Granitic

Exposition South

Position Small decline (2-5%)

Year 2013

Alcohol 12%

Sugar residual 4.5g/L

Fixed acidity 5.5g/L

Total production 30.000 bottles

Winemaker António Sousa



Alvarinho



Salads, seafood, fat fish, Italian pasta, white meat, poultry and Oriental cuisine



Serve 8-10°C
Store protected from light



1 un (75cl)
3 un
6 un



TRADITION | INNOVATION

