



QUINTA DE PAÇOS
Vinhos da Quinta

QUINTA DE PAÇOS

Capitão-Mor Alvarinho 2022



Five hundred years and 16 generations at Quinta de Paços, makes this winery a part of an incredible history in the Monção sub-region of Vinho Verde. Established in the 13th century, it is one of the oldest estates in Portugal. In 1876, their Alvarinho received its first international award from the USA, and it was awarded again in 1888 in Berlin. Today, Dr. Rui Walter Cunha and Paulo Matos Ramos work together to keep the tradition alive.

Tasting notes: A clean citrus yellow. Elegant and keenly balanced with complex layers of citrus, peach, and minerals. The palate is fresh with bright acid and a round mouthfeel with lingering notes of river stones, lemon and lime.

Winemaker: Dr. Rui Walter Cunha

Appellation: DOC Vinho Verde, Monção

Grapes: 100% Alvarinho

Soil: Granite, calcareous clay covered by small pebbles

Vine Age: Part of the vines were planted in the early 1990's

Elevation: Average of 196 ft **Harvest Dates:** September

Fermentation: After fermentation the wine stays on lees with some bâtonnage for 6 months.

PH: 3.22 **RS:** 1.7 grams per liter **Alc:** 12.9% **UPC:** 5 606681 111001



D.O.C. Monção e Melgaço: Located in the northernmost area of Vinho Verde, separated by the Minho River from Rias Baixas in Spain. Wines from this region are known for their superior quality and ability to age in bottle. The soil is composed of granite and clay left over by eons of erosion by the Minho River carving through the hills that also protect the area from the harsh winds of the Atlantic that create cold rainy winters and hot dry summers. This exquisite natural enclosure of hills forms the perfect conditions to produce elevated Vinho Verde.