




Monção e Melgaço
THE NATURE OF ALVARINHO


VINHO
VERDE
*Like no other
wine in the world*

wines of
portugal
a world of difference

MONÇÃO & MELGAÇO

DIFFERENTIATING FACTORS



Location

Relief

Climate

Soil

Tradition

Vineyards

Grape
Varieties

Wines

STRATEGY OBJECTIVES



#1

Increase the awareness of
Monção & Melgaço
brand

#2

Communciate the subregion as
the origin of Alvarinho grape,
producing unique wines with
superior quality.

#3

Communicate the subregion as a
worldwide center of excellence of
white wine production

#4

Reinforce the internationalization

Subregion MONÇÃO & MELGAÇO

Perched on the picturesque Atlantic coast of the Iberian peninsula, Portugal lays claim to a thousand-year history of quality winemaking.



EUROPE - WINE'S EPICENTER.
TAKE A LOOK...

In the country's lush, verdant northwest lies its largest wine region, Vinho Verde, known for crisp, racy white wines.



THIS IS PORTUGAL.
COME CLOSER...



HERE IS
VINHO VERDE.
LOOK CLOSER...

On the Northern border of Portugal and Spain, Vinho Verde boasts 9 famous subregions, each with its own special identity.

Subregion MONÇÃO E MELGAÇO

In wine region as extensive as the Vinho Verde is, there is differences in cultivation, microclimates, grape varieties and training systems. For this reasons, the region is divided in 9 subregions and Monção & Melgaço is one of that.

The subregion of Monção and Melgaço has a very particular microclimate with lower rainfall and higher temperatures during the summer, extends from the valley of the Minho river and its tributaries, rising in the middle of the mountain slope, overcoming the obstacles of the terrain and altitude.



MONÇÃO & MELGAÇO

NUMBERS:

- Total Area – 45.000 ha
- Vyneard Area – 1730 ha
- Alvarinho Area – 1340 ha
- Number of winegrowers – 2085
- Number of bottlers – 67
- Annual production of Vinho Verde - 10,2 million liters
- 85% white , 11% red and 4% rose
- Brands – 253



VINHO VERDE ALVARINHO AND MUCH MORE

The grape star of this subregion is Alvarinho, and the wines made from this variety are full-bodied, complex with a mineral character and aging potential.

› But this territory produces much more:

- ›› White Vinho Verde
- ›› Red Vinho Verde
- ›› Rose Vinho Verde
- ›› **Sparkling Vinho Verde**
- ›› Wine spirits Vinho Verde



The Nature – Relief

The sub-region has a vigorous relief and is surrounded by mountains, which protect it from the Atlantic Ocean influence. This effect causes the fundamental factors in the differentiation of the territory which are precipitation, humidity and air temperature.

The valley of the Rio Minho is the main valley, and is associated with the valleys of its tributaries, standing out the Gadanha river and the Mouro river.



The Nature – Climate

It has a moderate Atlantic microclimate of continental influence. Winters are cold with lower rains than the rest of the Vinho Verde Region, and summers are hot and dry.

The presence of a significant set of water surfaces (Rio Minho and main tributaries) induces temperature regulation, allowing the thermal amplitudes to be suitable for production of fresh and aromatic wines.

The existing thermal amplitude during the maturation, with hot days and cold nights, protects the aromas and the persistence of the flavor and the freshness.



The Nature – Soils

Granitic

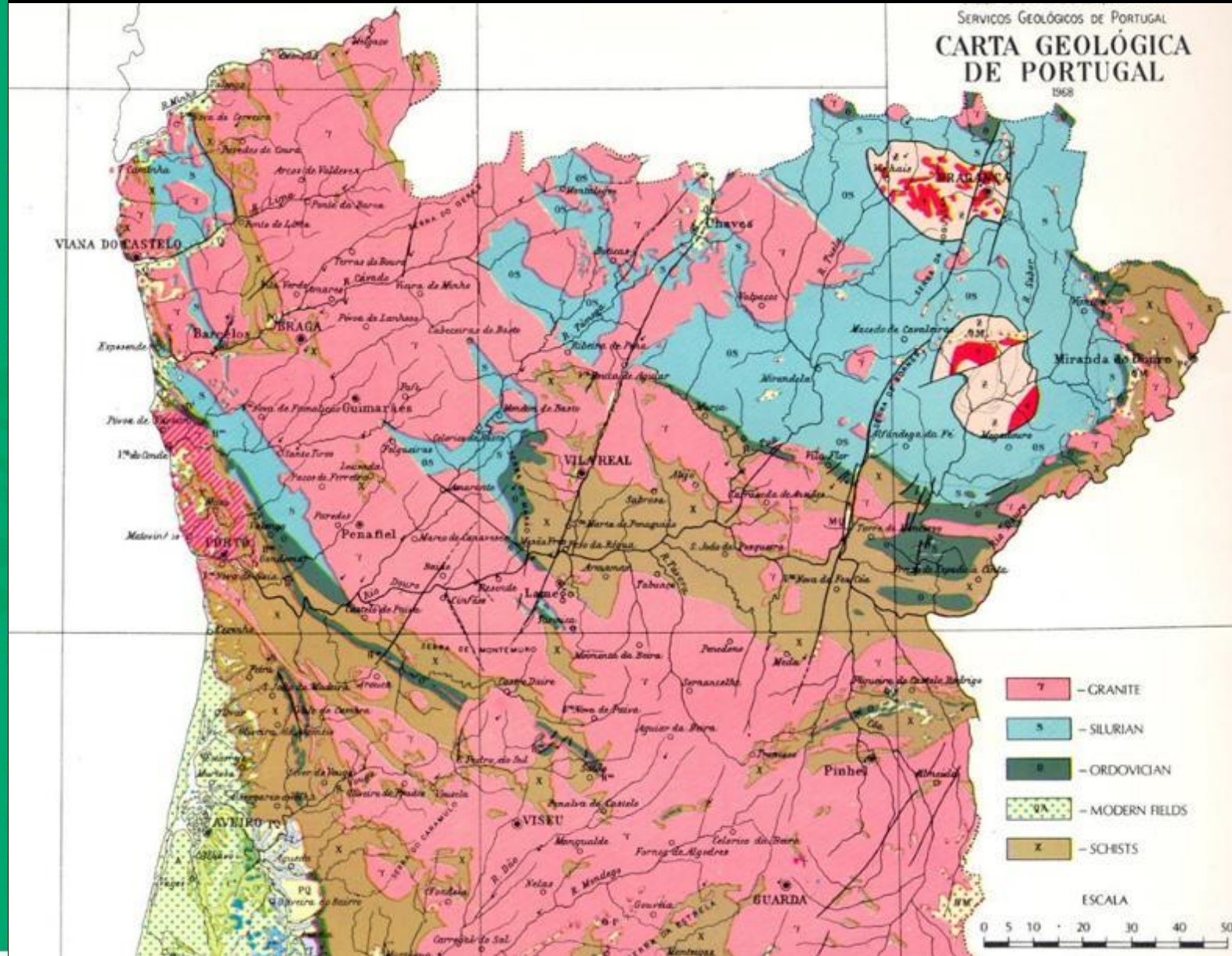
Chalk-Alkaline Granite

Naturally rich in potassium

Low nitrogen content

Very low phosphorus content

In this subregion soils are mainly of granitic origin, although there exist some local bands of gravel



The Nature – Grape Varieties

WHITE GRAPES- Alvarinho, Loureiro, Trajadura

RED GRAPES - Alvarelhão, Borraçal, Pedral, Vinhão

The special microclimate of this subregion – less rainfall and higher temperatures in summer allow the white grape variety Alvarinho and the red variety Alvarelhão and Pedral exceptional conditions to grow.

All these varieties are early ripening and mature very good in granitic soil.



MAIN GRAPES WHITES

ALVARINHO

The color of the wine can be from citrus to an intense straw color with citrus overtones. The aroma is intense, and complex, reminiscent of quince, peach, banana, lemon, passion fruit and lychees (fruity). In recent years wines have showed the presence of melon and pear aromas. With aging the aromas can change to mature orange, hazelnut, and walnut (nutty) and honey (toffee-like). The result is a complex, smooth, rounded, harmonious, full-bodied wine with a lingering flavor. It has a great potential for storage and evolution in bottle.

Medium sized berries with thick skin.

Short-cycle grape, maturing early.

Medium vigor and with high fertility index

Very resistant to rot, powdery mildew, and other diseases.

In addition to the aromatic richness of the grape variety and the balance between sugars and acids, evident in the small berries of thick skin, one of the great oenological qualities of the grape variety is the oxidation resistance that allows it to make wines with a great potential for bottle evolution.



MAIN GRAPES WHITES

LOUREIRO

This is an old variety of great quality which produces must with an accentuated aroma characteristic of this grape. The resulting wines are citrus in color with refined, elegant aromas ranging from citrus fruits (lemon) and green apple, to menthol with emphasis on floral (freesia, rose) to sweet terpenic (reminiscent of jasmine). Notes of honey and even tropical aromas may also be present. The flavor is fruity, mineral, crisp, harmonious, full-bodied and lingering.



TRAJADURA

The wines have an intense golden straw color and an intense aroma of macerated ripened fruits (apple, pear and peach) where green apple is predominant in cold years. The flavor is smooth, warm and rounded and, in certain conditions, tends to be unbalanced (low acidity).



MAIN GRAPES REDS

PEDRAL

It produces must which is rich in sugars, resulting in light-ruby to ruby wines (like Espadeiro). This grape variety is not particularly widespread in the Region and is particularly recommended for the Monção and Melgaço subregion

ALVARELHÃO

The must has naturally high sugar content, and produces flavorful, harmonious wines with a ruby or light-ruby color and a delicate aroma.

BORRAÇAL

It produces must which is naturally richer in malic acid and total acidity than that of Amaral, Vinhão and Espadeiro. The wines are balanced and flavorful with a ruby-red color.

VINHÃO

A vinous aroma with hints of very ripe red fruits, blackcurrant, blackberry, raspberries and, sometimes, floral character of violet. Most planted red variety and it is the only teinturier variety in the region



VINHO VERDE PROFILES FROM MONÇÃO & MELGAÇO

VINHO VERDE ALVARINHO

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The area closer to the river with 50 meters of altitude until 150 meters originate more fruity wines with less acidity. The hillside area which can be until 350 meters of altitude may originate wines with minerality and freshness characters.

This diversity of micro terroirs within the sub-region allows to produce different Alvarinho wines: with oak, fruity, mineral, more sweet or more dry, Late Harvest or liquors wines. All this Alvarinho wines have a great potential for storage and evolution in bottle.

They perfectly accompany dishes with stronger tastes, such as cod, grilled and roasted meat dishes, and pair very harmoniously with smoked sausages and cheeses.

VINHO VERDE PROFILES FROM MONÇÃO & MELGAÇO

OTHER VINHO VERDE WHITES

Straw yellow and citrus color with rich, fruity and floral aromas, depending on the grape varieties that it's made.

In the mouth are elegant, intense, great freshness and a moderately higher alcohol content compared to the rest of the region.

Harmonization with salads, seafood, fish, white meats, sushi and Asian food. There is a recent trend to drink this wines as an aperitif.

VINHO VERDE PROFILES FROM MONÇÃO & MELGAÇO

VINHO VERDE ROSES

The wines reveal a slightly pink color with an intense and very fresh aromas, reminiscent of red fruits or other more freshness fruits. The taste is elegant, refreshing and persistent.

The wines can be served especially as an aperitif or accompanying desserts with red fruits. The freshness of their aromas makes them also an excelente combination with oriental food as sushi, sashimi, Thai food.

CERTIFICATION AND SEAL OF GUARANTEE MONÇÃO & MELGAÇO

Seal of guarantee exclusive to “Monção & Melgaço” certifies and guarantees authenticity, origin and quality of the wines.

This seal of guarantee is given by the The Vinho Verde Region’s Viticulture Commission (CVRVV).





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