

VINHOS VERDES

Demarcated Region since 1908



VINHOS VERDES

Região Demarcada desde 1906



VINHOS VERDES: A WORLD IN ONE REGION

Between Douro and Minho;

Between mountains and rivers;

Between the green landscape and the
blue from the Atlantic.

The many shades of green give the Region
its name and the set up for the terroir that
gives these wines their personality and
unique characteristics.

VINHOS
VERDES
Demarcated Region since 1908



VINHOS VERDES WINE REGION

Demarcated in 1908;

17.268 ha of vineyards;

6.700 economic agents;

1.400 wine brands;

45 grape varieties for DO Vinho Verde;

67 grape varieties for GI Minho;

9 sub-regions for DO Vinho Verde;

96 million litres of annual production;

More than 100 export markets.

VINHOS
VERDES
Demarcated Region since 1908



THE ORIGIN OF VINHOS VERDES

CVRVV as a Certification Institution - Mission:

- Supervising, certifying and promote products with the respective PDO or PGI;
- Stimulate, support and promote the improvement of the vineyard;
- Defend the regional and national heritage of PDO Vinho Verde.



THE ORIGIN OF VINHOS VERDES

Certification process:

- CVRVV has been an official certified institution and is accredited according to NP EN ISO/IEC 17025, since March 30th 2009.
- CVRVV is ruled by values of independence, impartiality, accuracy, transparency and innovation.
- The laboratory is accredited according to NP EN ISO/IEC 17025 by IPAC since December 18th 1998.



THE ORIGIN OF VINHOS VERDES

Guarantee of Quality:

- It's the result of a very demanding certification process;
- The stamp is a public evidence of the certification given to a certain batch of wine production;
- Each bottle is identified, numbered and certified by CVRVV, guaranteeing the authenticity, origin and quality for Vinho Verde wines.



Open Account

Labelling

Chemical analysis

Sensorial analysis

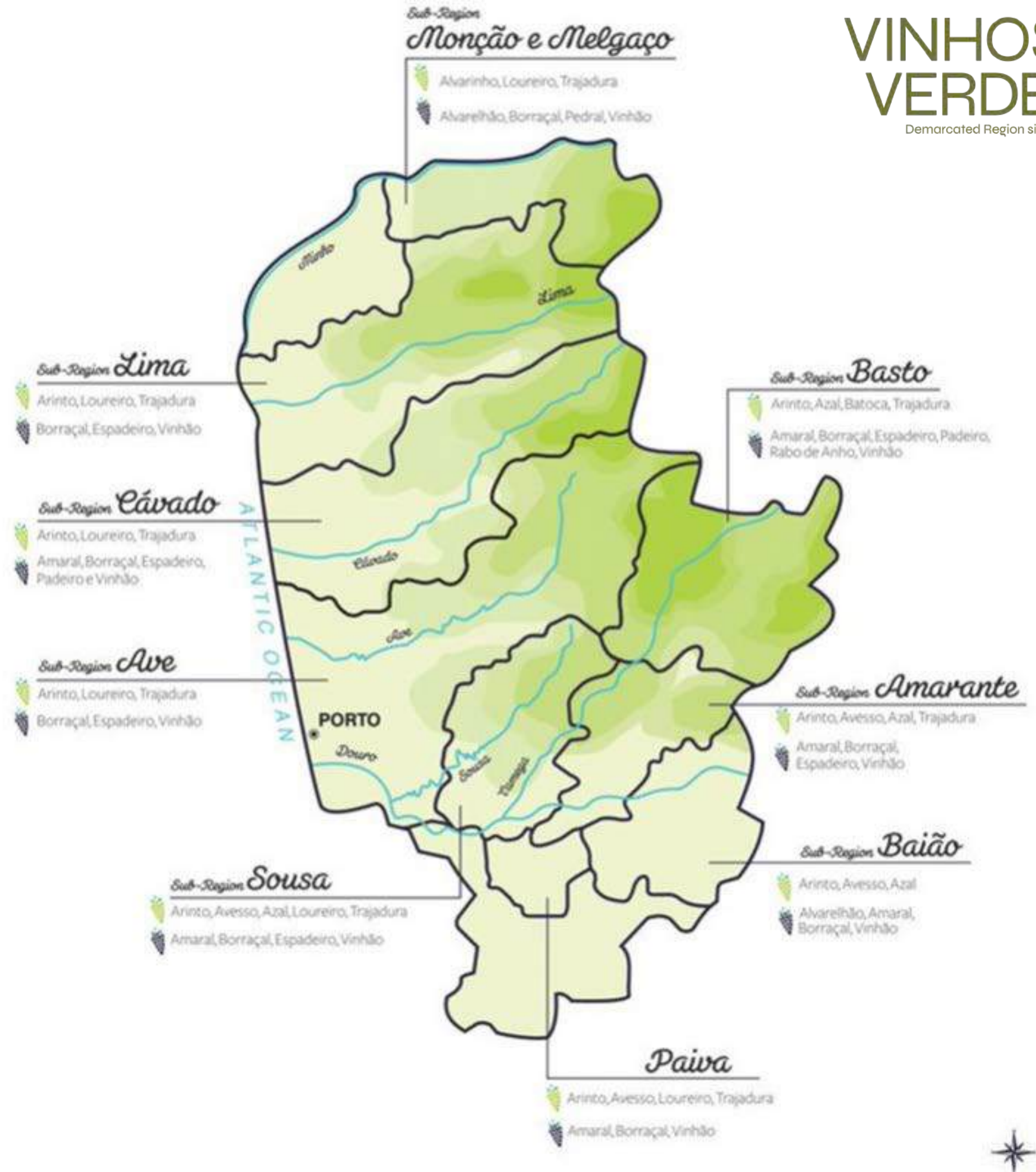


THE UNIQUENESS OF VINHOS VERDES

Diversity among the 9 Sub-Regions:

- Climate & Microclimates;
- Terrain (topography);
- Soils;
- Viticulture: - Training Systems
- Vine Population
- Grape Varieties

VINHOS
VERDES
Demarcated Region since 1908

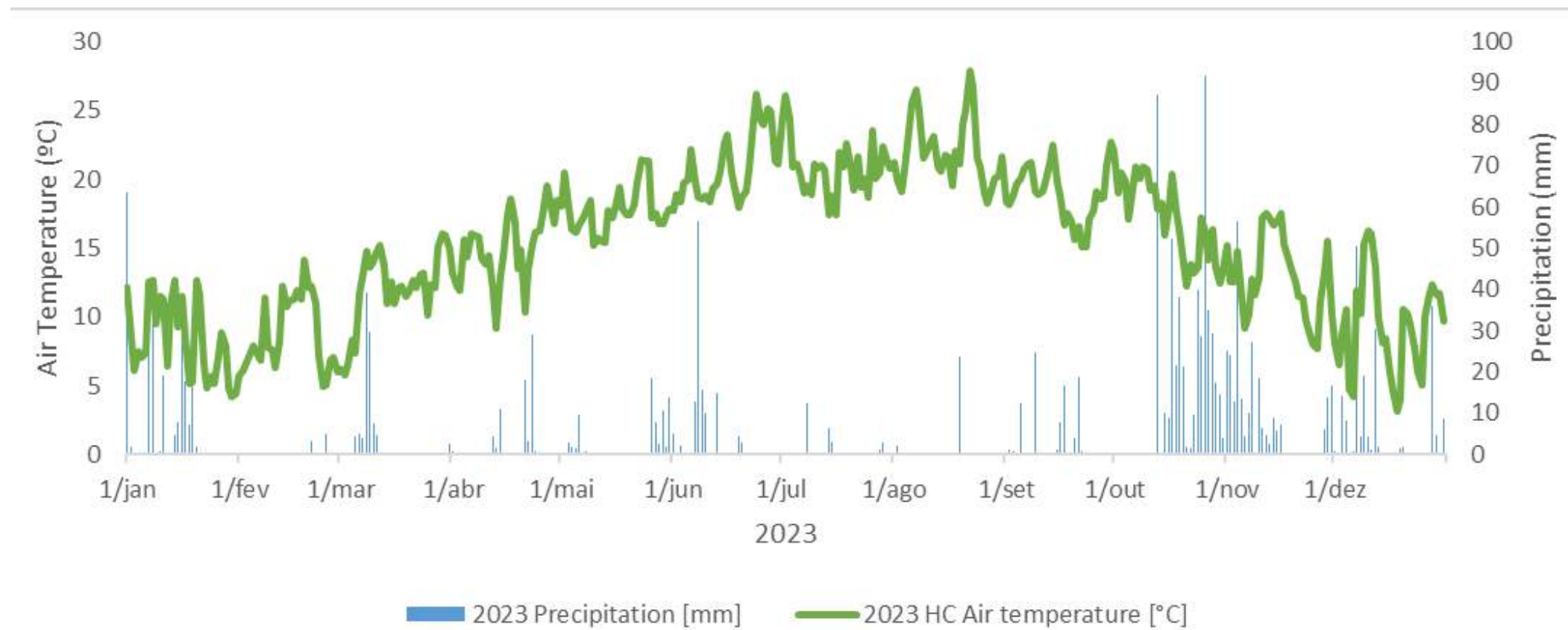
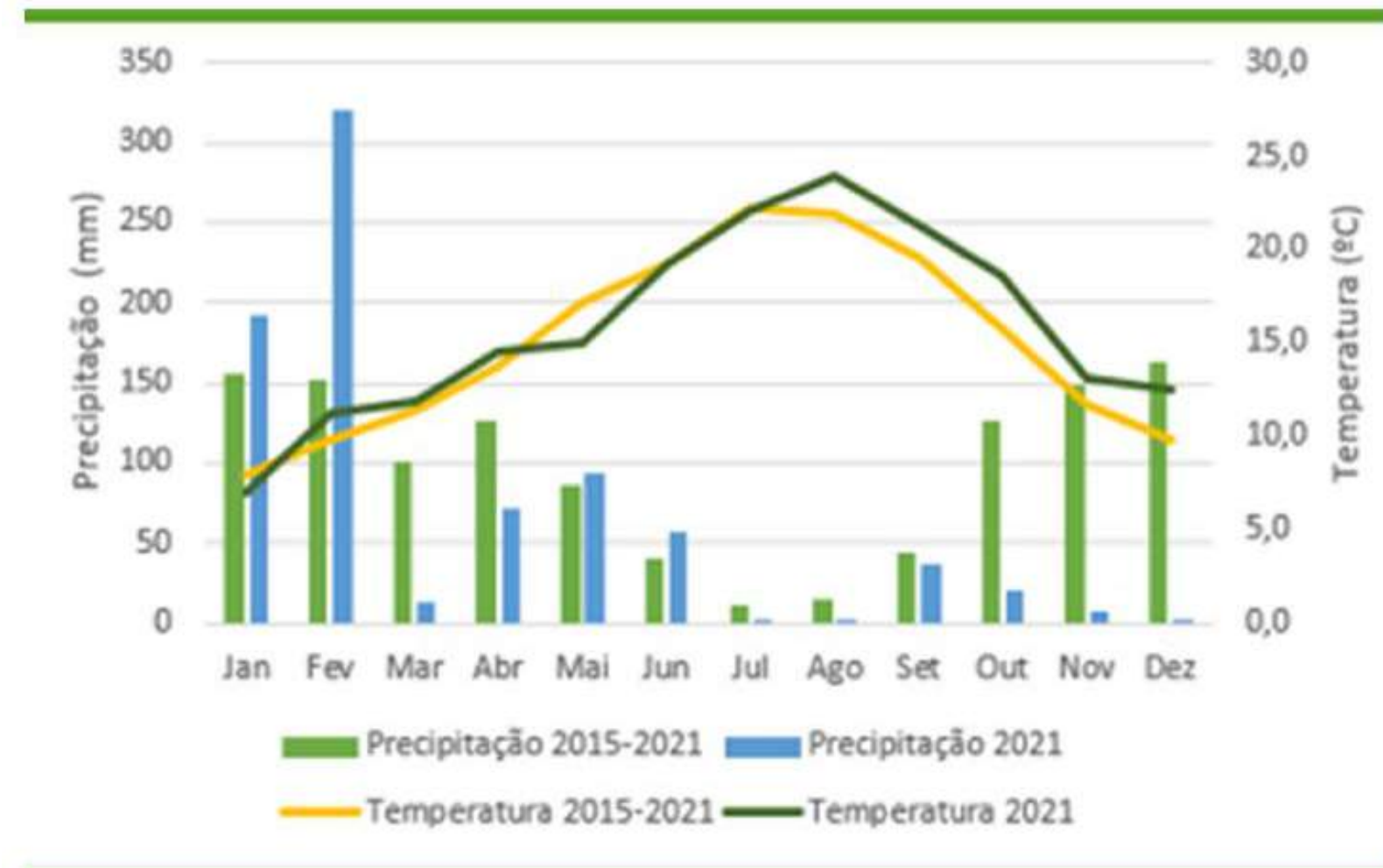


THE UNIQUENESS OF VINHOS VERDES

Climate & Microclimates

- Temperate climate with maritime influence and high rainfall levels: 1200 mm/year concentrated between October and April
- Mild temperatures with no large temperature range between seasons
- Maritime influence, the existence of the rivers Minho, Lima, Cávado, Ave, Douro, and their many tributaries, also with the “undilation” of the land determining the different microclimates.

VINHOS VERDES
Demarcated Region since 1908

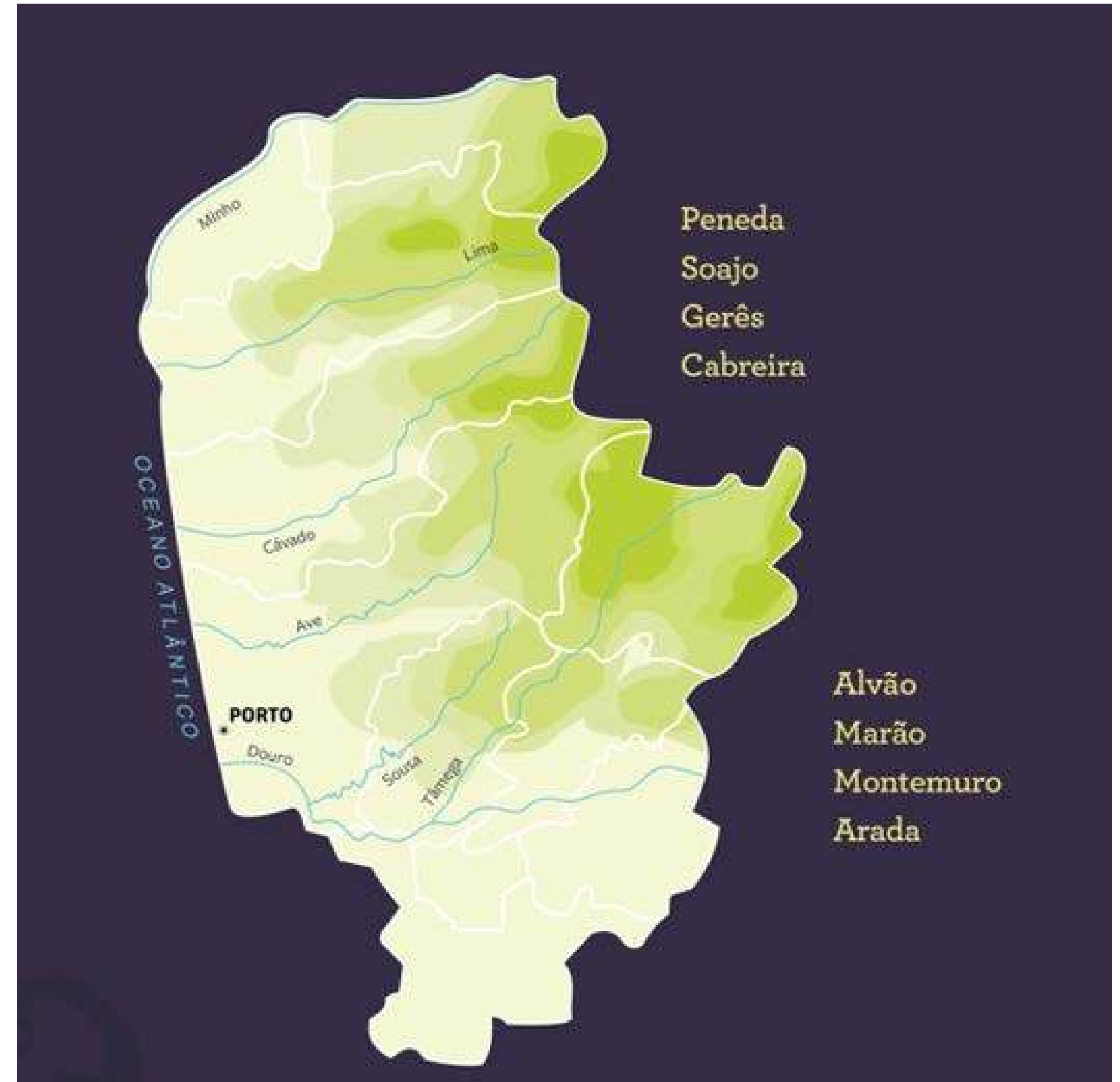


Data collected at EVAG's weather station.

THE UNIQUENESS OF VINHOS VERDES

Topography

- Topography rather irregular, raising from the sea to the inland;
- Compact valley system combined with the fluvial network;
- The Eastern and Southern mountain areas which constitute a natural barrier between Douro and Minho and the inland with its Continental characteristics.



THE UNIQUENESS OF VINHOS VERDES

Soils

- Mostly granitic, with two narrow stripes of schist, coming from South of the Douro river and crossing the Region from South-East to North-West.
- Compact valley system combined with the fluvial network;
- The Eastern and Southern mountain areas which constitute a natural barrier between Douro and Minho and the inland with its Continental characteristics.



THE UNIQUENESS OF VINHOS VERDES

Traditional



- Ramadas
- Bordadura
- Enforcado

Viticulture - Training System

vs.

Modernity.

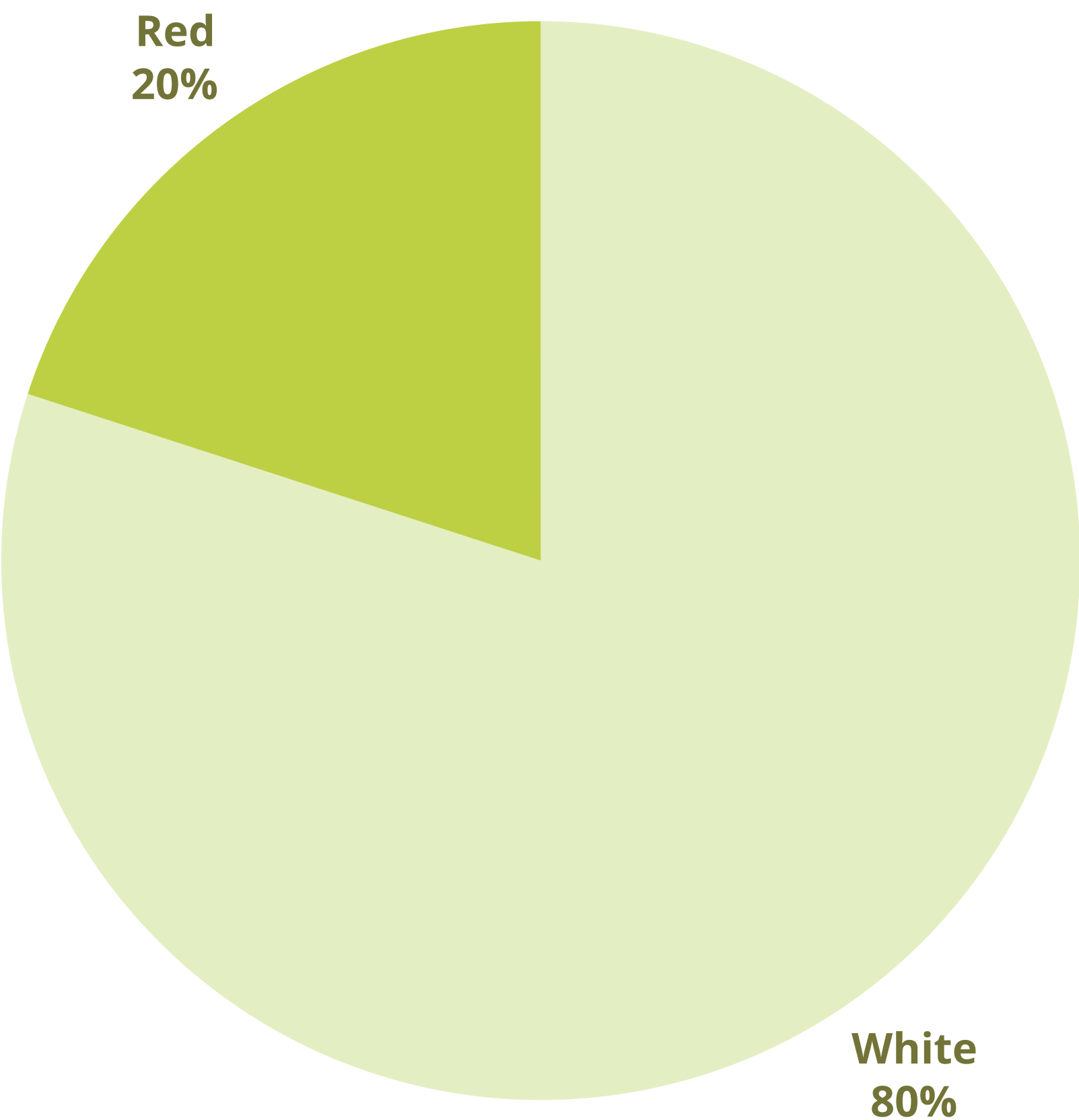


- Bardo
- Cordão ascendente /
retumbante

THE UNIQUENESS OF VINHOS VERDES

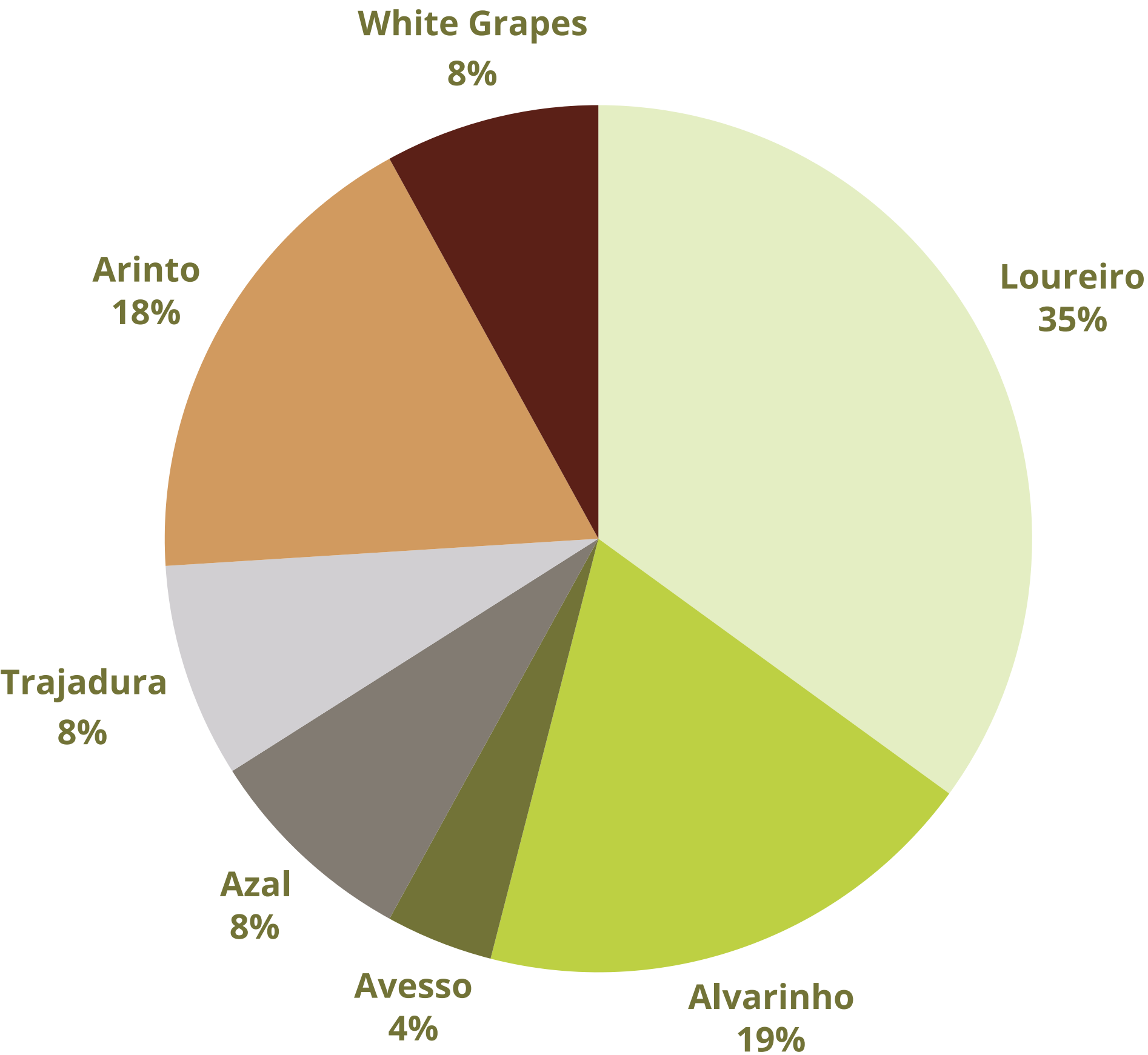
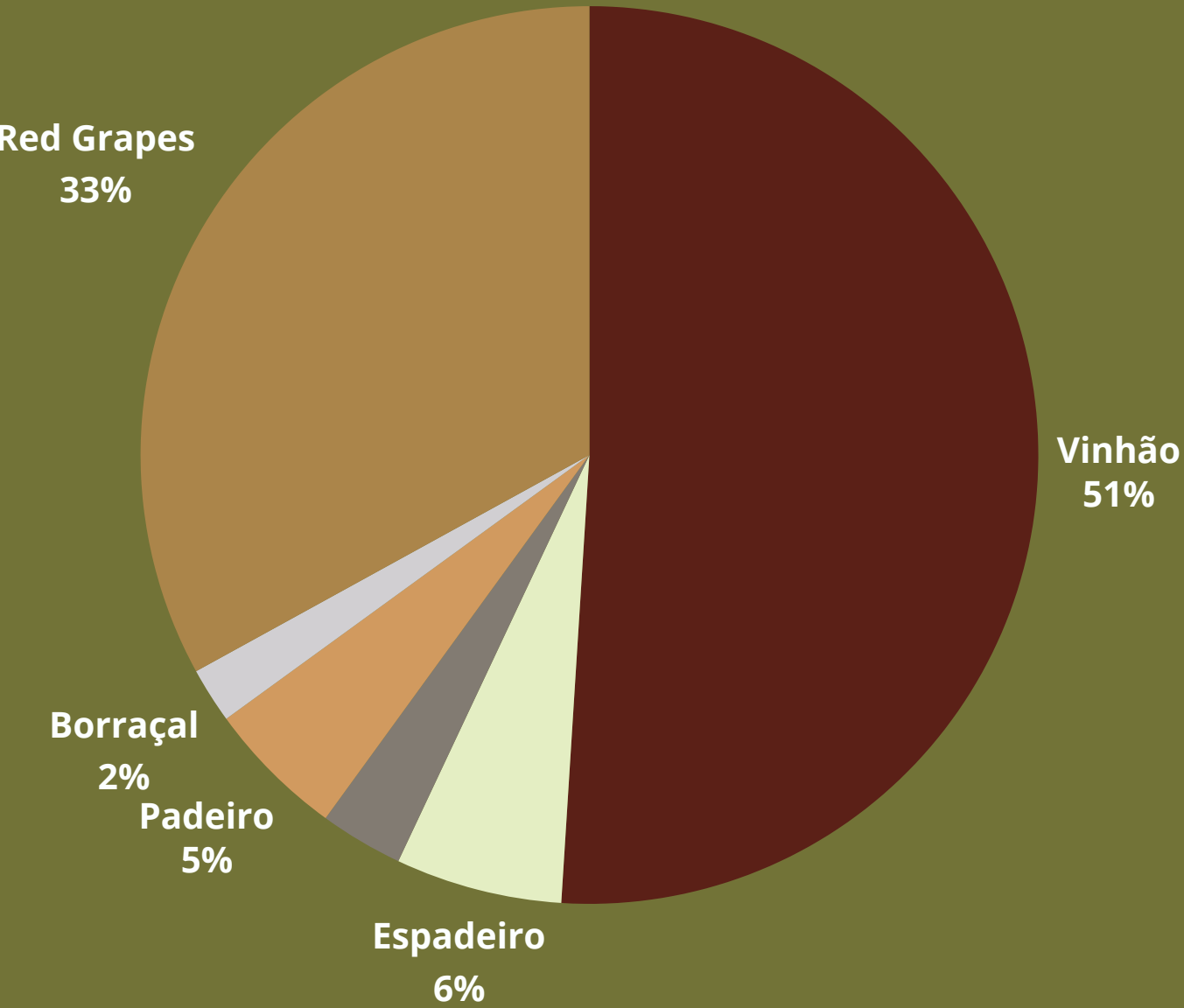
Viticulture - Vine Population

> Top 15		
Casta <i>(Grape varieties)</i>	Área (m2)	Cor
Loureiro	47 648 422	B
Alvarinho	25 790 482	B
Arinto / Pedernã	24 215 858	B
Vinhão / Sousão	18 406 704	T
Castas Tintas	11 894 775	T
Castas Brancas	10 783 216	B
Azal	9 637 338	B
Trajadura / Treixadura	9 240 200	B
Fernão Pires / Maria Gomes	5 632 408	B
Avesso	4 931 620	B
Espadeiro	2 007 656	T
Padeiro	1 578 197	T
Touriga Nacional	788 813	T
Borraçal	590 780	T
Chardonnay	302 478	B



THE UNIQUENESS OF VINHOS
VERDES

Viticulture - Vine Population



THE UNIQUENESS OF VINHOS VERDES

Grape Varieties Profile White Wines



Alvarinho

- Intense and distinctive aroma;
- Fruity character;
- Complex and matured fruit profile (when aged).

Avesso

- Fruity, almond and floral profile;
- Age ability potential, keeping the profile of white stone fruits.

Azal

- Elegant and fresh citric aroma - lemon and green apple;
- Fresh and vivid profile with high acidity.

THE UNIQUENESS OF VINHOS VERDES

Grape Varieties Profile White Wines



Arinto

- Rich and fruity aromas, from citric to floral;
- Fresh and mineral profile.

Loureiro

- Versatile grape variety: floral, but also citric and fresh;
- Tropical fruit and honey notes /when aged).

Trajadura

- Low acidity;
- Delicate aromas of matured tree fruits: apple, pear and peach.

THE UNIQUENESS OF VINHOS VERDES

Grape Varieties Profile Rosé Wines



Padeiro

- Red fruits aromas, particularly sweet.
- Evolves to light floral notes, as well as matured plum.

Espadeiro

- Fresh aromas with touches of wild berries and tropical notes;
- Intense fruity taste, with notes of black currant.

THE UNIQUENESS OF VINHOS VERDES

Grape Varieties Profile Red Wines



Alvarelhão

- Rubi and light rubi colour, with delicate aromas of red fruits.

Borraçal

- Intense ruby colour, vivid aromas and well-balanced wines.

Vinhão

- Intense and deep garnet colour;
- Matured red and black fruits: currants, plums. Notes of violet.



VINHOS VERDES WINES PROFILE

Rooted in different soils, benefiting from different microclimates and native grape varieties, the Vinhos Verdes Wine Region produces a wide and diverse range of wines:

- › **Classic Style:** young, light and fresh, with low alcohol;
- › **Structured Profile:** minerality and complex range of aromas and tastes, with age ability, resulting in sophisticated and intense wines.



There are Vinhos Verdes for every moment:

From single varietal Vinhos Verdes, like Alvarinho, Loureiro or Avesso, to Vinhos Verdes from different parcels or terroirs, going across old vines, oaked or from older vintages, Vinhos Verdes are perfect to pair with every single style of gastronomy.

There are Vinhos Verdes for traditional food, for signature tasty cuisine, for the spices of the Indian and Mexican, and for the exuberancy of the Asian.

Each bottle of Vinhos Verdes showcases unique characteristics and is always an excellent option for every moment.



VINHOS
VERDES
Demarcated Region since 1908

VINHOS VERDES &
Gastronomy



Vinhos Verdes & Gastronomy

White Young, Light and Fresh

Characteristics: Pale yellow and citrus colour. Fresh fruity and floral depending on the grape variety that is made of.

Best paired with: light dishes, fresh and not spicy.

Examples: light salads, summer salads with melon and shrimps, tostini with cheese and salmon, sushi, white meat.



Vinhos Verdes & Gastronomy

White Full-Bodied and Intense

Characteristics: Aromatic, elegant, mineral driven with citric notes.

Best paired with: spicy dishes, fish and grilled seafood, japanese, chinese and Thai cuisine.

Examples: chicken breast with mushrooms sauce, pumpkin risotto with roasted shrimp, grilled octopus with peppers, sea bream cooked in foil with fresh herbs, seafood risotto with pepper and coriander sauce.



Vinhos Verdes & Gastronomy

White Structured and Complex

Characteristics: Straw yellow colour, rich fruity and floral aromas. In the mouth is more complex and structured, creamy with persistent flavours. Great ageing potential.

Best paired with: aromatic recipes and different spices, with delicate roasted aromas are more intense flavours.

Examples: au gratin lobster, veal chops, roasted meats.



Vinhos Verdes & Gastronomy

Rosés

Characteristics: light to dark pink, well-balanced, fresh and with persistent notes of red fruits.

Best paired with: fish, seafood, carpaccios, oriental cuisine.

Examples: Sushi, sashimi, Chinese and Thai Cuisine.



Vinhos Verdes & Gastronomy

Reds

Characteristics: intense red colour and vinous taste, with emphasis on wild berries fruit. Fresh and intense mouthfeel. Very gastronomic.

Best paired with: Portuguese regional gastronomy, strong flavoured dishes with spices.

Examples: roasted and grilled sardines, pork and other meat dishes, codfish, roasted spicy meats.



Vinhos Verdes & Gastronomy

Sparklings

Characteristics: Vinho Verde Sparkling Wines keep the profile and taste of a still Vinho Verde, but reinforcing the aromas, the freshness and with greater complexity: from Natural Brut to Sweet Sparklings (residual sugar).

Best paired with: starters, fish and meat, seafood and Asian cuisine.

Examples: oysters, grilled fish, desserts.

Vinhos Verdes & Gastronomy

Aguardente (Wine Spirit)

Vinho Verde Grape Marc Spirit: The unoaked Grape Marc Spirits are the most traditional in the Region. They are colourless and their main distinction relies on their intense and expressive aromas, reminding sweet dried fruit.

Vinho Verde Wine Spirit: This type of spirit is obtained by wine distillation. This Wine Spirit is oaked, which helps it, with the aging, to obtain a more attractive colour and a more complex and smooth aroma and taste.

Best paired with: desserts, coffee or by its own at the end of a meal.

Examples: dried fruits, chocolates, egg-based homemade sweets, cigars.



Vinhos Verdes Sales in 2023

1. **White** - 70 129 210 L.

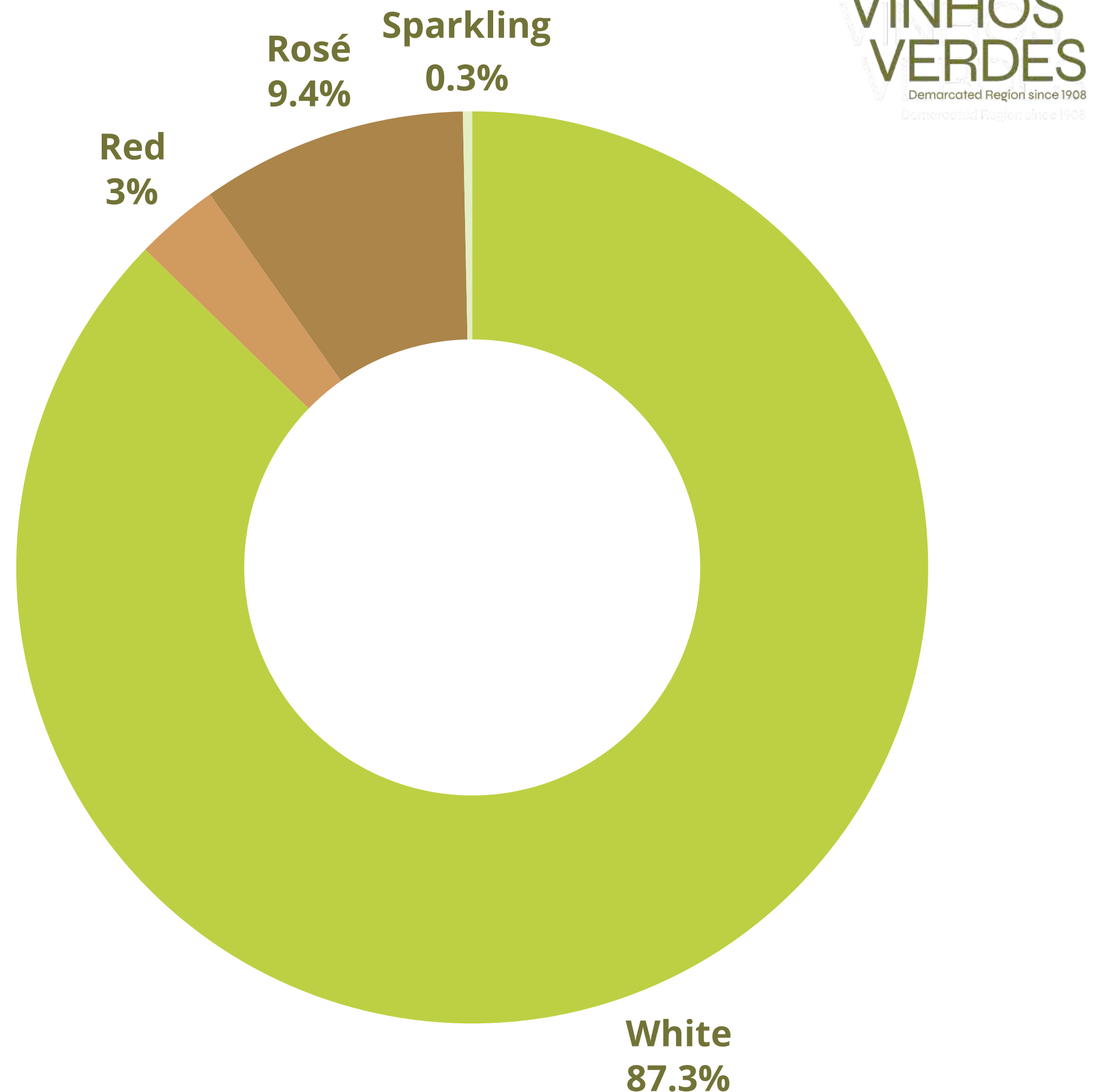
- Alvarinho - 4 279 613 L.
- Loureiro - 4 561 157 L.

2. **Rosé** - 7 573 188 L.

3. **Red** - 2 389 519 L.

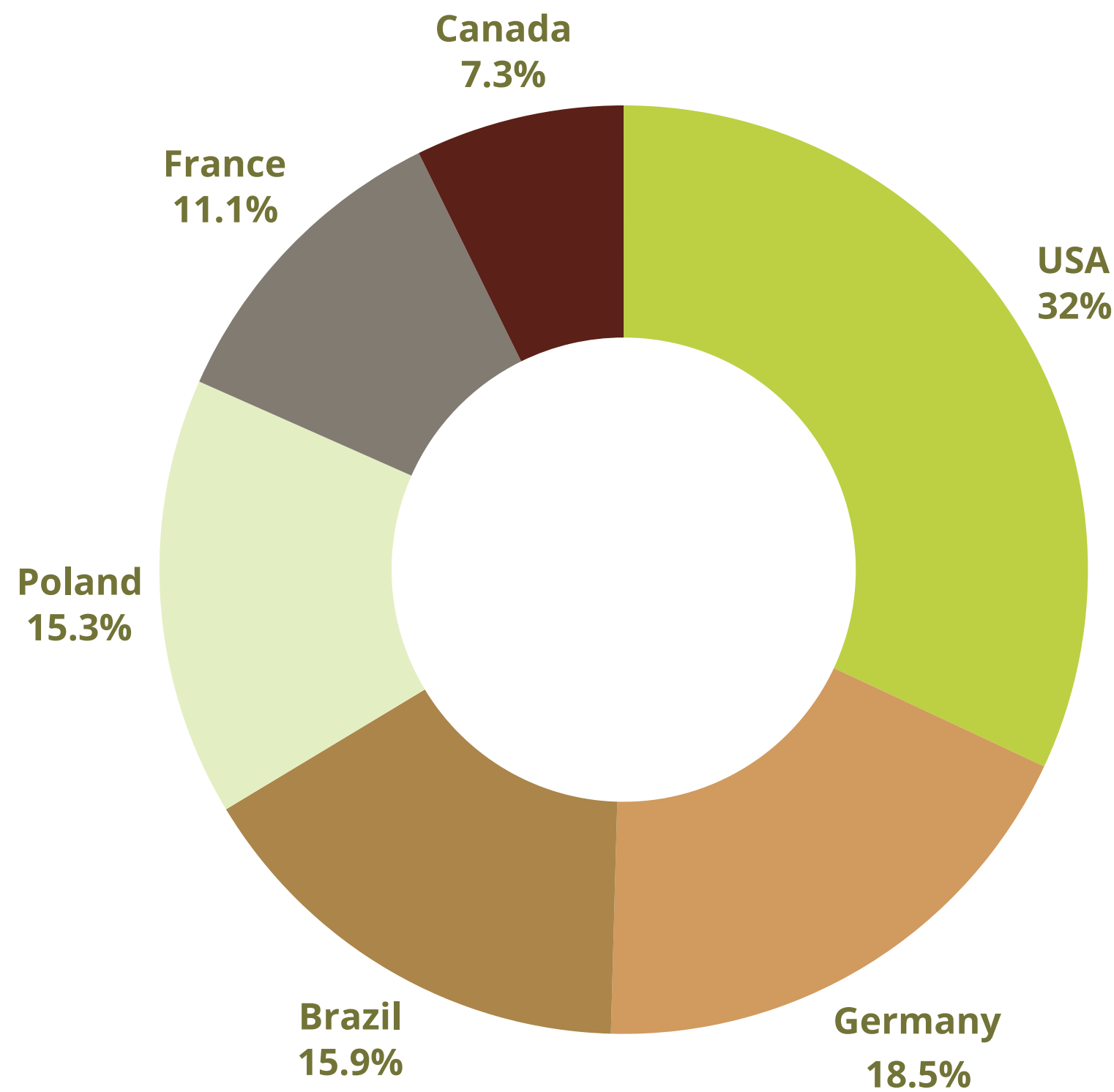
4. **Sparkling** - 263 531 L.

Source: CVRVV

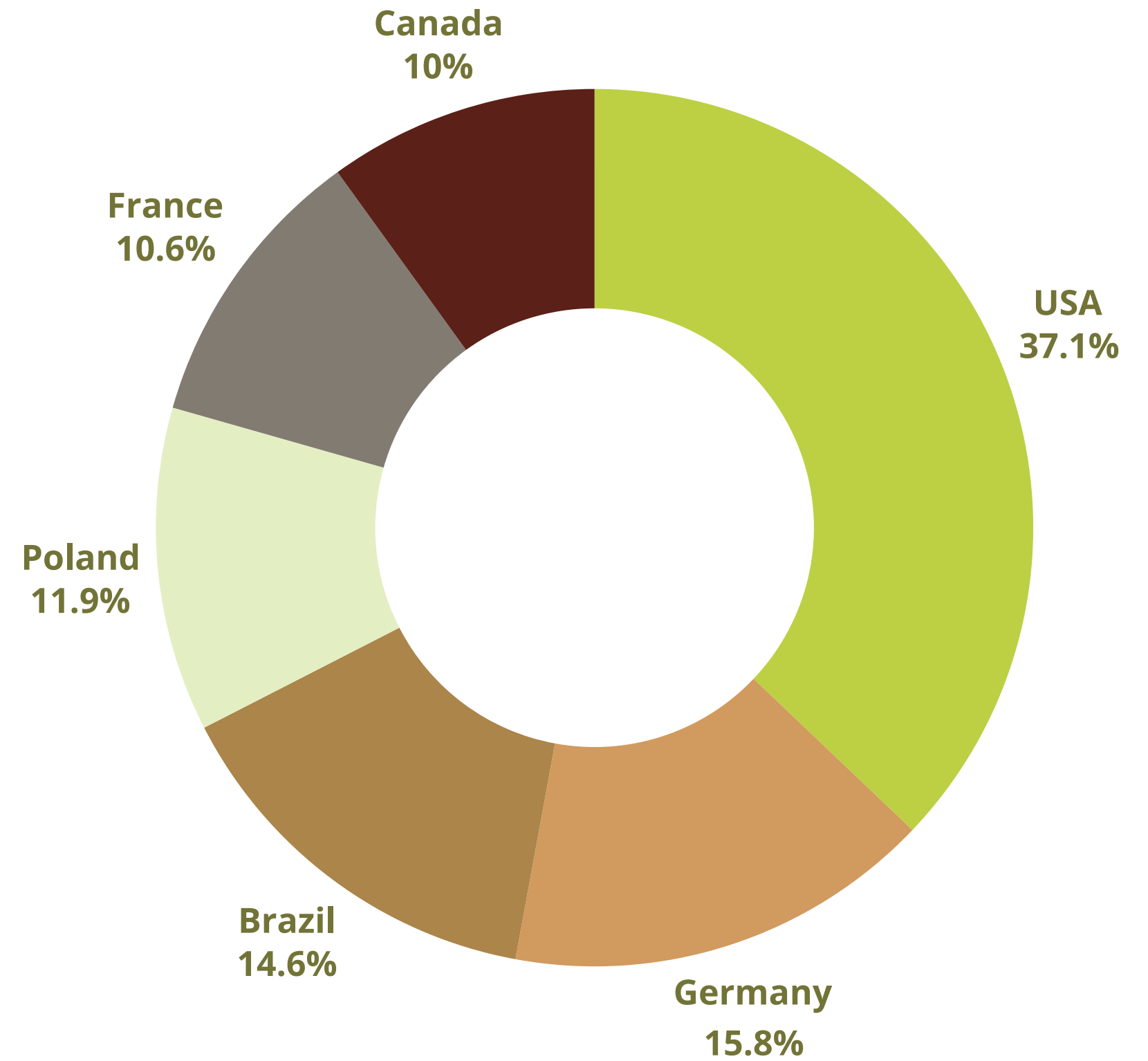


Vinhos Verdes Exports in 2023

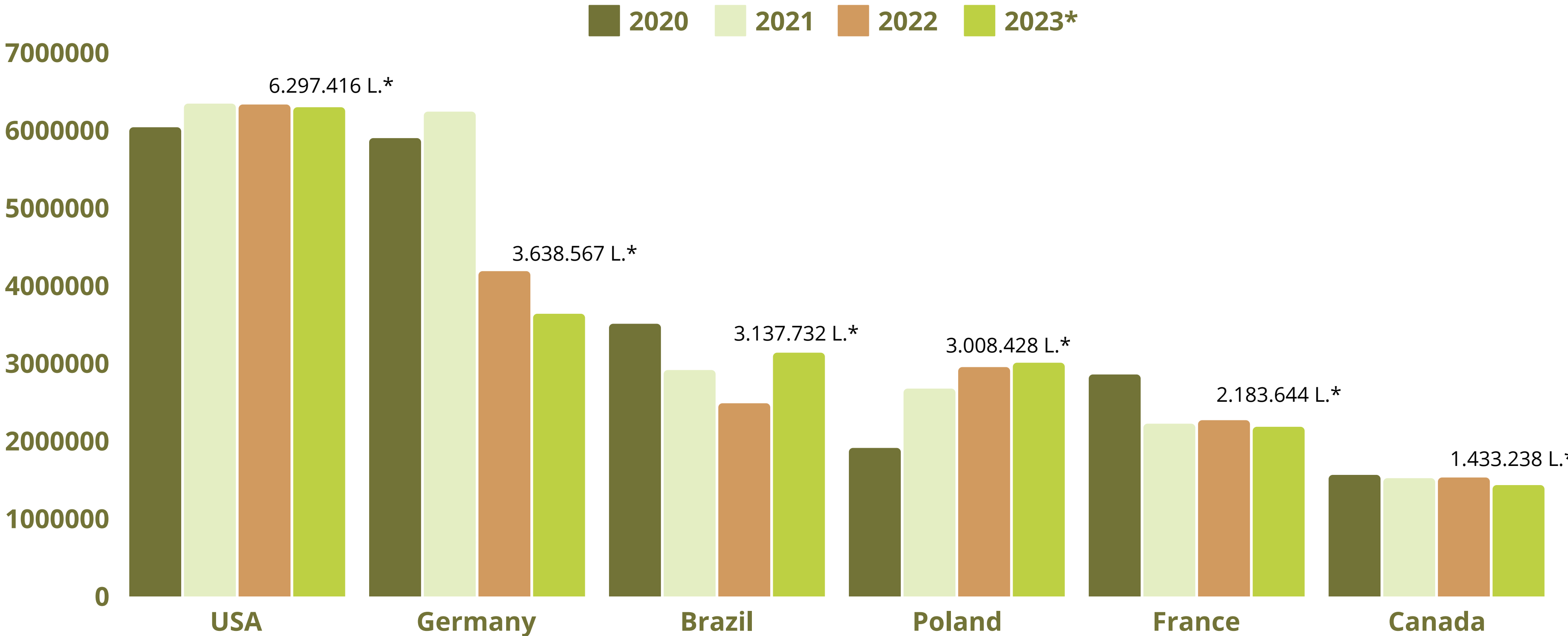
Volume



Value



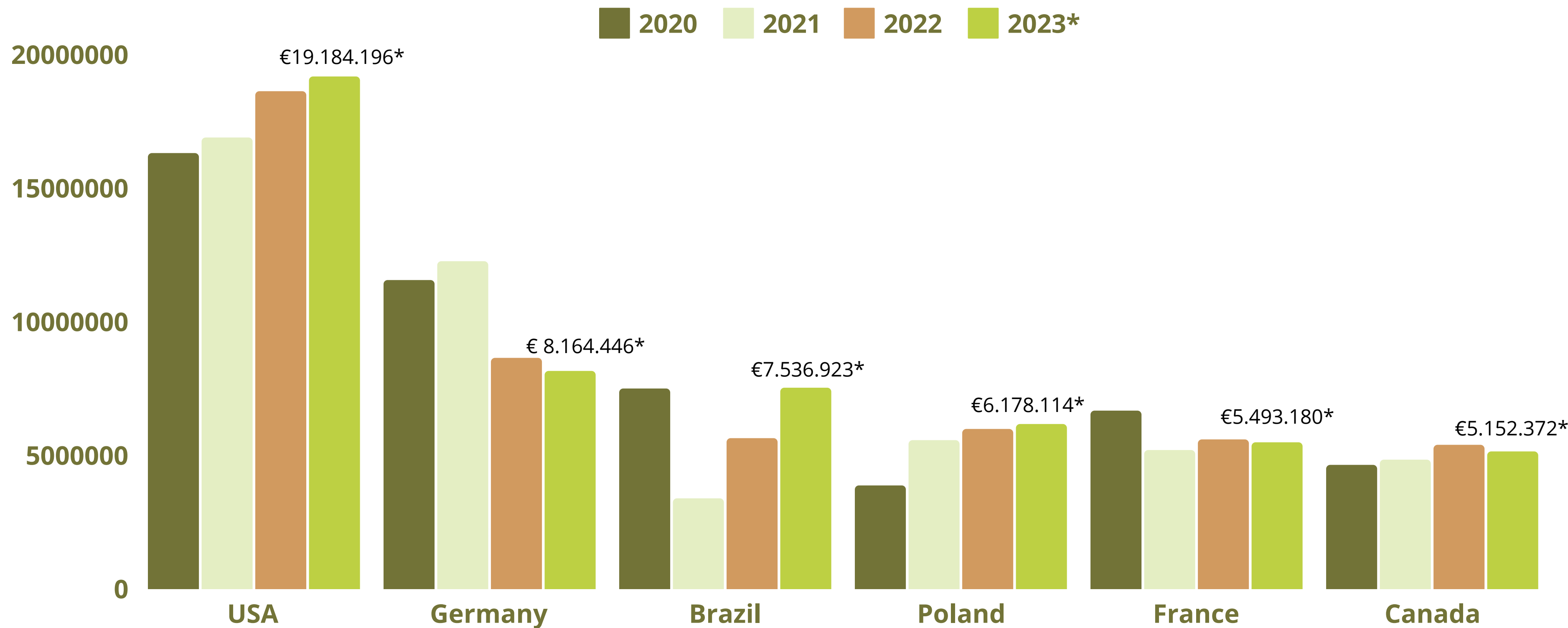
Vinhos Verdes Exports: variation in volume between 2020 - 2023



Source: CVRVV

*2023 stats

Vinhos Verdes Exports: variation in value between 2020 - 2023



Source: CVRVV

*2023 stats



Vinhos Verdes Route

The breathtaking beauty of the Minho region provides the backdrop for the Vinho Verde Route. To travel around it, is to discover the origins and flavors of the ancient wine culture and to dive deeply in Portugal's History.

Run through the vineyards, visit the wineries, stroll around the gardens, trails and forests, enjoy regional food, delight yourself with the extraordinary natural beauty and surrounding cultural heritage, free yourself from the hustle and bustle of the city and let yourself be lulled by the sounds of the countryside.

Come and experience the Vinho Verde Route.



VINHOS VERDES

Demarcated Region since 1908