

Filipa de Lencastre Alvarinho

Portugal / Vinho Verde

In the family since the twelfth century, the House of Vila Nova extended and grew until the twentieth century from its legendary Tower, in blocks, successively built and recovered.

In the 70's and 80's, Luis Lencastre started as a producer of vinho verde. In 1986, the total conversion of the vineyards began, equipment was acquired and agri-livestock resources were developed.

The House of Vila Nova - fifth and company - remain in the family until today, being the current partners brothers Bernardo, Luísa, Sofia and Filipe.

The Vila Nova House is located in the sub-region of Sousa, Demarcated Region of Vinhos Verdes. Known for the region of Entre-Douro-e-Minho, it is influenced by its exposure to the sea winds coming from the Atlantic. Soils, microclimate, characteristic grape varieties and a unique wine culture distinguish it from all other regions of the world. The House of Vila Nova shares these characteristics with the demarcated region, guaranteeing a production of green wine of origin and quality. For this, it relies on the production of its vineyards and grapes from other producers in the region, subject to careful selection and high quality control.

Casa de Vila Nova is positioned in the Vinho Verde market as a producer that combines tradition and experience of its founders, the vibrancy and innovation of a new generation.

Its mission is to offer the market wines that are young and fresh and to provide a valid and competitive set of products to its customers.

Vinen er 100% Alvarinho. En drue som har sitt opphav i Vinho Verde hvor Atlanteren blåser kjølig innover land og gir friske og fruktige viner.



Høyoppløselig bilde



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Type	Hvitvin		
Klassifikasjon	VR		
Produsent	Casa de Vila Nova		
Årgang	2021		
Druetyper	Alvarinho		
Vinififikasjon	Druene plukkes for hånd i 20 kg's kasser, som umiddelbart fraktes til vingården for forsiktig pressing. Gjæret på temperaturkontrollerte ståltanker i ca 4 uker før vinen modnes frem til tapping.		
Analyse	Alkohol: 12,0 %	Sukker: 5,5 g/l	Syre: 6,0 g/l
Holdbarhet	Konsumklar men kan lagres i noen år		
Karakteristikk	Frisk balansert syrlighet med lang ettersmak. Lukten bærer preg av hvit fersken, gule epler, floralt preg og mineralitet.		
Passer til	Et forfriskende selskap til varme og solfylte ettermiddager, og et utfyllende tilskudd til et mangfold av retter med skalldyr, fisk, sushi, salater eller lyst kjøtt.		
Webside Volum	www.casadevilanova.com 0,75 L	Varenummer 8009583	EPD-nr 6035422
Pris Vinmonopolet kr. 210,00			
Antall i kasse 6	Sortiment Vectura nr		

Bruk av alkohol kan gi ulike skadefinnings. Nærmore informasjon finner du her:
<https://helsenorge.no/rus-og-avhengighet/alkohol/alkoholens-virkning-pa-kroppen>

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