



ESPADEIRO

Single varietal, this wine has a clean, brilliant rose colour. Fresh and dry, fruity with hints of strawberry. Mid acid palate with mineral notes and a solid finish.

" (...) unusual rosé made from 100% Espadeiro grapes opens like a rose served at 8 to 10 degrees. Crisp and clean, with fresh minerality and strawberry nuances, it is refreshing and light in a very pleasing way. A Fair-weather lover, for sure (...)."

Magazine Tidingsmag



2009 VINTAGE 2008

Gold CVRVV

2010 VINTAGE 2009

Honor CNEMA

Silver AWC Vienna

Gold CVRVV

Gold Mundus Vini

Bronze IWSC

2011 VINTAGE 2010

Gold CVRVV

Silver AWC Vienna

Commended Decanter

Silver Mundus Vini

Silver CNEMA

2012 VINTAGE 2011

Silver AWC Vienna

Commended Int. Wine Challenge

Gold China Wine Awards

2013 VINTAGE 2012

Gold CVRVV

Silver Mundus Vini

Gold AWC Vienna

2014 VINTAGE 2013

Honor CVRVV



VINHO VERDE



Quinta de Gomariz

Product Vinho Verde Rose

Region Sub-Região Ave

Soil Granitic

Exposition South

Position Small decline (2-5%)

Year 2013

Alcohol 11%

Sugar residual 6.5g/L

Fixed acidity 6.0g/L

Total production 35.000 bottles

Winemaker António Sousa



Espadeiro



Salads, fat fish, octopus, seafood, white meat and Oriental flavours



Serve 8-10°C
Store protected from light



1 un (75cl)
3 un
6 un



TRADITION | INNOVATION

