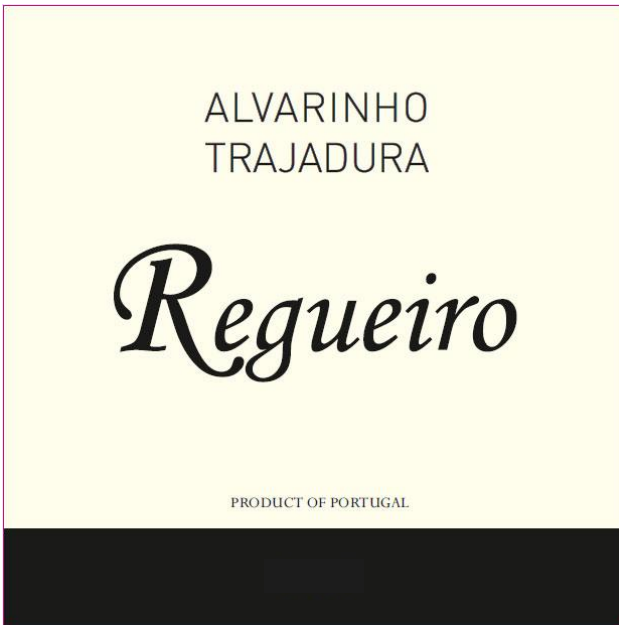


the wine trust

HERITAGE · TRADITION · CRAFT



Quinta do Regueiro

Owner: Paolo Cedeira Rodrigues

Country: Portugal

Region: DOC Minho (Moncao / Melgaco)

Founded: 1988

Description: Founded in 1988, Quinta do Regueiro is recognized as one of foremost producers of boutique *vinho verde* in Portugal. Their 15 acres of sustainably-farmed vineyards are located in Moncao and Melgaco in the far north, heart of Portugal's white wine country. Winemaking includes techniques such as batonnage and decanting, and produces some of the most prized and awarded Alvarinhos in Portugal. Today, Quinta do Regueiro has developed an international reputation for the superb quality of its wines.

Wine Notes – 2021 Quinta do Regueiro Alvarinho Trajadura

Quinta do Regueiro's Alvarinho Trajadura is the estate's entry-level bottling and offers a superb introduction to the high-quality wines being produced at this boutique winery in Minho in Portugal's far north. A blend of the two traditional white wine grapes of Vinho Verde, Alvarinho and Trajadura, the wine is made from estate-grown, hand-harvested grapes from Regueiro's granitic Moncao and Melgaco vineyards (traditionally viewed as the best sources of Vinho Verde). This zingy gem features an intense mineral profile that is simultaneously austere, refined and elegant. The tropical and floral nose is dominated by peach and magnolia and the flavor profile is pure and zesty with citrus nuances and a long, persistent finish. This wine offers an outstanding quality-to-price ratio and prior vintages have been highly rated by numerous international wine publications.

Technical Specifications

Varietal Composition:	30% Alvarinho, 70% Trajadura
Vineyard Region:	Minho (Vinho Verde)
Vine Age / Aspect:	25-35 years
Production Volume:	4,100 cases
Soil Types:	Granitic soils with some clay
Wine-Making / Vinification:	Hand-harvested, 100% destemmed grapes, sustainable agriculture Primary fermentation using neutral yeast, Alvarinho - 2 weeks lees contact with batonnage 2x / day, 3 months aging in stainless steel, 1 month in bottle, filtered
Alcohol / Volume:	11.5%
pH:	3.2
Total Acidity:	7.0