

# the wine trust

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## Happy Wine Co. / Quinta da Lixa

**Owners:** Meireles family

**Country:** Portugal

**Region:** Sousa / Vinho Verde

**Founded:** 1986

**Annual Production:** 30,000cs+

**Description:** Quinta da Lixa has evolved from being the passion hobby of the Meireles family, originally producing wine sold to other estates, into a quality-driven winery focused on estate-bottling. The winery boasts over 250 acres of prime vineyards spread across multiple sub-regions as well as modern winemaking facilities and produces wines that merge quality, authenticity and value in a compelling package.

## Wine Notes – 2020 Sol Real Vinho Verde Branco

Quinta da Lixa is situated in northern Portugal's Vinho Verde region close to the Spanish border. While the area's mild and damp climate (receiving close to 60 inches of rain per year) make rot and fungus a constant threat, its granite and sand soils and vigilant winemakers produce crisp, elegant whites and flavorful roses that have become crowd favorites around the world. This bottling is the winery's entry-level offering and blends three traditional white grapes – Loureiro, Trajadura and Arinto – in a compelling, wallet-friendly package. Vinified entirely in stainless steel to preserve freshness and the purity of the fruit, this low alcohol wine is a perfect easy-drinking charmer, offering a beguiling mix of delicate acidity, an elegant nose, light effervescence and a crisp profile dominated by refreshing tropical fruit flavors.

### Technical Specifications

<b>Varietal Composition:</b>	Loureiro, Trajadura, Arinto
<b>Vineyard Region:</b>	Vinho Verde / Sousa sub-region
<b>Vineyard Characteristics:</b>	Granite-based substrate with sandy topsoil, vines planted to minimize potential for rot and fungus in this wet region
<b>Production Volume:</b>	4,200 cases / year
<b>Wine-Making / Vinification:</b>	Mechanized and hand-harvest, 100% destemmed grape bunches Gentle pressing to preserve freshness and fruit purity, temperature-controlled fermentation in stainless steel using select yeast Short post-bottling aging in stainless steel, minimal use of sulfites
<b>Alcohol / Volume:</b>	9.5%
<b>Residual Sugar:</b>	13.9 g/L