

the wine trust

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Sol Real / 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 Rose

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. This bottling is the winery's entry-level rose and is a blend of two traditional regional grapes – Touriga Nacional and Espadeiro. Vinified entirely in stainless steel to preserve freshness and the purity of the fruit, this low alcohol crowd-pleaser boasts a gorgeous pale salmon hue that shouts summer fun. The nose features notes of fresh-cut flowers and citrus and the flavor profile is dominated by ripe strawberries and red currants, balanced by bright acidity and a touch of effervescence. This pink beauty pairs well with friends, sunshine and a bendy straw!

Technical Specifications

Varietal Composition:	Touriga Nacional, Espadeiro
Vineyard Region:	Vinho Verde / Sousa sub-region
Vineyard Characteristics:	Granite-based substrate with sandy topsoil, vines planted to minimize potential for rot and fungus in this wet region
Production Volume:	4,250 cases / year
Wine-Making / Vinification:	Mechanized 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
Alcohol / Volume:	10.5%
Acidity:	5.3 g/L
Residual Sugar:	13.8 g/L