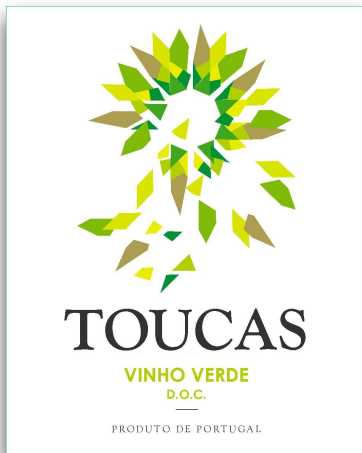




'Toucas' Vinho Verde 2019



REGION	D.O.C. Vinho Verde
GRAPES	Trajadura, Loureiro, Pedernã (Arinto)
SOIL	Granitic
VITICULTURE	Practicing organic farming
VINICULTURE	Grapes are destemmed followed by gentle pneumatic pressing. Fermentation in stainless steel on natural yeast.
ALCOHOL	9.5%

“One believes things because one has been conditioned to believe them.”

— Aldous Huxley, Brave New World

You have been told Vinho Verde is “Green Wine,” “Adult Soda Pop”, and above all, cheap. In fact, it is much, much more. I wanted to add something to the conversation...So, in March of 2015, C&P WINES marked the introduction of Portugal to our ranks. Our Brave New World. And Vinho Verdes have lead the march. That granite terroir I love is found here in abundant example, and I have met friends here driven to make the best wines possible, all the while with respecting the approach to farming the source of these great grapes.

Winemaker friends João Silva e Sousa and Francisco Baptista brought us to this place. Their project, Lua Cheia em Vinhas Velhas is our winemaking partner here. The main objective of Lua Cheia is to make wines that show the essence of each region, using the lessons learned from "Old World" winemaking; to discover and allow the terroir to express itself. And to avoid the tinkering, mass market manipulations, like forced CO2.

Soil: Granitic. Weather: Very wet. Region is exposed to the sea in the west and mountains in the east. TOUCAS—the incredible value I always hoped existed here. Alcohol: 9.5% Residual Sugar: 2 gr/L pH: 3.28 Acidity: 6.2 gr/L

Toucas—D.O.C. Vinho Verde—PORTUGAL...not simply cheap and Portuguese. Well-made, inexpensive, but above all, good wine.
