

Theme: Portugal

1. Lobo e Falcao 2021 branco

Aromatic: peach, spice, orange blossom and grapiness

Taste: Vibrantly fresh and peachy white with a hint of creamy spice and stone fruit.

12.5%

Grape: Fernão Pires-based blend

£14.99 per bottle, £13.49 per case

2. Alvarinho vinho verde 2022

Grape: Alvarinho

TASTING NOTES: Very crisp and citrusy, delicate apple notes, creamy hint

Aroma: Lemony, green apple, pear and wet stones

12%

£12.99 per bottle, 9.99 mixed case

3. Cascata (vinho verde) 2021

Grape: Loureiro

TASTING NOTES: white flowers, white pepper, very citrusy fresh, slight petillance

Aroma: Crisp, lemony, sherbet, floral and white pepper

10%

£10.99 per bottle, £6.99 mixed case

4. Lobo e Falcao 2021

Grape: Castelão-based blend

TASTING NOTES: Very supple and smooth; lots of ripe, red berry fruits; oaky notes

Aroma: Wild brambles, sweet spices and mocha

13.5%

£13.99 per bottle, £11.99 by the case

5. Vinha do Fava 2021

Grape: Touriga Nacional

TASTING NOTES: Immense flavour and richness with firm tannins, yet velvety texture

Aroma: Spiced bramble, cassis, plum and blackcurrant aromas

14%

£14.49 (£11.99 per case)

6. Lobo e Falcao 2021 reserva 2020

Grape: Syrah blend

TASTING NOTES: Supple and smooth; lots of ripe, red berry fruits; oaky notes

Aroma: Wild blackberry, raspberry, sweet spices and mocha oak

13.5%

£13.99

Vinho Verde (literally 'green wine') refers to [Portuguese wine](#) that originated in the historic [Minho province](#) in the far north of the country. The modern-day 'Vinho Verde' region, originally designated in 1908, includes the old Minho province plus adjacent areas to the south. In 1976, the old province was dissolved.

Vinho Verde is not a grape variety, it is a [DOC](#) for the production of wine. The name means "green wine," but translates as "young wine", with wine being released three to six months after the grapes are harvested.^[1] They may be [red](#), [white](#), or [rosé](#),^[2] and they are usually consumed soon after bottling.^[3] A Vinho Verde can also be a sparkling, a Late Harvest or even Brandy. In its early years of production, the slight [effervescence](#) of the wine came from [malolactic fermentation](#) taking place in the bottle. In [winemaking](#), this is usually considered a [wine fault](#) but Vinho Verde producers found that consumers liked the slightly fizzy nature. However, the wines had to be packaged in [opaque](#) bottles to hide the unseemly [turbidity](#) and sediment that the "in-bottle MLF" produced. Today, most Vinho Verde producers no longer follow this practice with the slight sparkle being added by artificial [carbonation](#).^[4]

The region is characterized by its many small growers, which numbered around 19,000 as of 2014. Many of these growers used to [train](#) their vines high off the ground, up trees, fences, and even [telephone poles](#) so that they could cultivate [vegetable](#) crops below the vines that their families may use as a food source.^[5]

Styles^[edit]

The majority of the wines classified as **Vinho Verde** are white, but the region is also known for the production of red and rose wines. The white Vinho Verde is very fresh, due to its natural acidity, with fruity and floral aromas that depend on the grape variety. The white wines are lemon- or straw-coloured, around 8.5 to 11% alcohol, and are made from local grape varieties [Loureiro](#), [Arinto](#), [Trajadura](#), [Avesso](#), and [Azal](#). At less than one bar of CO₂ pressure, they do not quite qualify as [semi-sparkling wines](#) but are nonetheless slightly sparkling.