

<http://www.wiredforwine.com/featured-wine/quinta-da-aveleda-vinho-verde-2010>

Quinta de Aveleda Vinho Verde 2010



• Wine & Spirits Magazine 92

Wine & Spirits: Rated as *Exceptional examples of their type*. "The warm and generous 2010 vintage delivers immediate pleasure in this wine, a sphere of floral peach and fresh almond cut by fizz and citrusy acidity. Brisk orange and lime refresh the finish, along with a white pepper savor. Stock up: You won't find a better summer white at the price and, as one panelist predicted, rather than counting glasses, 'you'll measure how much you can drink in bottles'." Aug 2011

Winery: "Harmonious wine with a fresh, fruity and delicate aroma, where the presence of tropical fruits and some flowers is evident. On the palate Quinta da Aveleda presents a long and persistent finish."

Wired For Wine: Back by popular demand, and another terrific warm weather white, we have the Quinta de Aveleda Vinho Verde. You'll want to bring the **big** bag when you shop for this one... Clean, crisp, and fruity, with a slight spritz, this Vinho Verde is the perfect summer sipper. Thinking of having a fish-and-seafood-palooza? Look no further. If you're spending big on the lobster and shrimp, this terrific value will go easy on the budget... At this stupendous price, you can whip up a large pitcher of white sangria with ripe peach and green apple slices, floating next to green grapes and tiny slivers of ginger in addition to having a fresh glass on its own as a lovely aperitif. Bring out a dish of fried calamari with garlicky aioli dipping sauce. Your diners will love it. The citrusy acidity, gentle fizz, beautiful fruit and and hint of almond make this Quinta de Aveleda a perfect choice with fish, seafood, salads and much more. We love it with a Moroccan dish of grilled fresh sardines with fennel and preserved lemons. *Estupenda!*The acidity of this Portuguese is terrific opposite fried fish, so we suggest crisp catfish tenders with Cajun tartar sauce. Another favorite of ours is bowls of mussels steamed in white wine with garlic, fresh tomatoes and of course, salt and butter. Be sure to have some nice fresh bread to mop up the sauce! Open another couple of bottles and bring the house down with Meyer lemon shortcakes topped with Meyer curd. If it's hot, this wonderful white is a great way to cool off...

Size: 750ml, cork

Varietal: 60% Loureiro, 30% Trajadura, 10% Alvarinho

Alcohol: 11.5%

Region: Penafiel, Portugal

Bacalhoadada da Lu. Almoço em 03/03/2013, com G & G e Cias.