

Casal de Ventozela

VALE DO AVE, VINHO VERDE, PORTUGAL
PEDRO CAMPOS, WINEMAKER, ANDRÉ MIRANDA, GENERAL MANAGER



Vinho Verde Branco

- 60% Loureiro, 20% Arinto, 20% Trajadura
- 12 tons per hectare
- Degraded granite soil
- 6.8 g/L
- Harvested by Hand & transported in boxes of 18 kg
- Ageing on fine lees
- Aging in stainless steel for 3 months

Beautiful citrine color, it shows an intense floral and fresh aromas of peach, grapefruit, orange and honeydew. Elegant, crispy, lively with a nice purity and a faint spritz on the palate.

FOOD SUGGESTIONS: Creamy rice with meaty seafood, pork and potato dishes.

AB +788294



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VINEYARD NOTES

Casal de Ventozela is a family business created in 1983 and dedicated to producing Vinho Verde wine.



27 hectares of vineyards are situated in the sub-region Vale do Ave, in the heart of the Portuguese Vinho Verde region. They are spread over various estates and land plots, across gentle slopes and granitic soils, with altitudes between 100 and 200 meters. Producing 170 thousand litres every year. The plots are planted with varieties indigenous to the region: Loureiro, Trajadura, Fernão Pires and Arinto (Pedernã), Padeiro de Basto, Espadeiro and Vinhão (for red wine). The climate is influenced by the sea breeze coming from the Atlantic Ocean and the wines produced are pleasantly light and fresh.

Farming/vinification practices: In 2017, Ventozela obtained the certification of Integrated Production for their vineyards and wines. Integrated production refers to a sustainable farming system that produces high quality food and



other products by using natural resources and regulating mechanisms to replace polluting inputs. Emphasis is placed on a systems approach involving the entire vineyard as the basic unit, on the central role of agro-ecosystems, on balanced nutrient cycles, and on the welfare of all species in animal husbandry. The preservation and improvement of soil fertility and of a diversified environment are essential components. Biological, technical and chemical methods are tuned to take into account the protection of the environment, profitability and social requirements.

No chemicals are used by Ventozela. Everything is hand-harvested, by a team of about 30 people, usually starting around September 20th. The wines are vegan – fined with bentonite.

The estate dates back to 1874. A century later in 1978, it was acquired by José Ferreira Cortinhas, the company's current administrator. At that time, still in the aftermath of the Revolution of the 25th of April, it began an intensive process of renewal that lasted until 1989. After the restoration of the vineyards and the construction of the winery, Casal de Ventozela started marketing its wines through the sale of wine in bulk to local stores. A job that allowed the family to consolidate the company and gain experience. In 2008, the first monovarietal was bottled, beginning an era of unique wines and representative of the enormous potential of the grape varieties of the region.

CONTACT

Denise Brisson

Head Office

780-940-7635

denise@cellarstock.ca

www.cellarstock.ca

