



Name of Wine: Trajarinho

Producer: Adega Coop. Regional de Monção

Region: Vinho Verde sub-region of Monção, Portugal

Vintage: 2009

Grape Varieties: Blend of **60% Alvarinho** (The superstar white grape of the Vinho Verde region aka Albariño across the border in Spain. It can make rich, full-bodied and fragrant whites and in Portugal they tend to have a more mineral based structure) and **40% Trajadura** (Relatively aromatic varietal used to soften the acidity in other varietals, it ripens early, aka Treixadura in Spain)

Grape Source:

Vineyards: Grapes are sourced from many smaller growers in northern Portugal around the town of Monção.

Vinification:

Harvest: Hand harvested

Maceration/Fermentation: Fermented in stainless steel tanks. No oak aging. No malolactic fermentation. The wine is bottled with a little natural CO2 leftover from fermentation.

Other:

Alcohol Volume: 11.5%

Ratings: **100 Points** Vinos Unico Staff

Tasting Notes:

Aromatic with jasmine flowers prominent, kiwi, pineapple and green apple. The palate is fresh and zesty with mouthwatering citrus fruit and tart apples. The wine is dry, light bodied, with a spritzy effervescence which is a classic trait of the region, and the finish is quick bright and refreshing. This wine is made for the summer and all fresh things of the sea, oysters, shrimp, crab, sardines, etc...

History:

Trajarinho is a special project by Importer Luis Moya. His desire with this wine was to create an amazing everyday drinking great value that is true to the regional style. Uncomplicated, affordable and especially food friendly Trajarinho is great vino that anyone can appreciate!

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