



EVERY BOTTLE



TELLS A STORY

TORMES VINHO VERDE



TECHNICAL INFORMATION

Country	Portugal
Region	Vinho Verde
Producer	Lima-Smith, Tormes
Vintage	2019
Composition	Avesso & Arinto
Alcohol	12%
Certifications	Organically Farmed
Press	88 points Wine Advocate (2018 vintage)

TASTING NOTES

A wine with an impressive freshness that demonstrates well the terroir of the sub-region of Baião. Its granitic soils combined with its hot days and cool nights, are perfect for the aging of the Avesso and Arinto grape varieties.

PAIRING SUGGESTIONS

Pairs well with any event outside, picnics, beaches, etc. Serve at 8 degrees Celsius with fish tacos, sushi, salads, and things of that nature.

VINEYARD

- Farmed organically

VINIFICATION

Brief stage in stainless steel tanks, does not spend any time in wood.

PRESS

2018 Vintage:

"The 2018 Branco Tormes (Fundação Eça de Queiroz) is a field blend of Avesso and Arinto with mild carbonation (0.5 bar), unlike the winery's upper-level Covela brands. It's meant to be a more common Vinho Verde style. It comes in with 12% alcohol, 6.5 grams of total acidity and 4.6 of residual sugar, only mildly elevated. This should run around \$12 when eventually imported into the USA. Lima & Smith now makes this preexisting brand for the museum. With the mildly elevated sugar level, it doesn't taste sweet, but it won't be quite as steely as some of the Covela wines. Very well done, this has fine concentration for the



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level and the style, and the acidity counters the mild sugar impact to the point where you do not feel it. This is actually refreshing.

The carbonation is modest in impact, too. In this style, this is about as good as it gets. The only thing is—drink it young. In the meanwhile, it is worth leaning up. It shows great today." - 88 points, Mark Squires, *The Wine Advocate*
