



#### D.O. Overview :

Vinho Verde is one of the most original and distinctive regions of Portugal. It's marked by an extreme Atlantic influence, a green and humid landscape, and cool temperatures with abundant rainfall. It is the largest denomination in Portugal, with an area of around 24,000 hectares. Occupying an immense area throughout the north-west of continental Portugal, ownership is spread over thousands of small plots, sometimes little larger than small backyards.

The soils are homogeneous and mostly granite, fertile and high in acidity. Bordered to the north by the Minho river, this region stretches along the Atlantic coast as far as the city of Porto and the banks of the Vouga river to the south. The vineyards are concentrated along the valleys of the main rivers.

# CAZAS NOVAS

ORIGIN	Vinho Verde DOC   Minho, Portugal
DESIGNATION	Colheita
VARIETY	100% Avesse
ALCOHOL	12.5%
VINEYARD	From a south-facing, unilateral cordon-trained vineyard planted in granite soils.
PROCESS	Destemmed, lightly pressed and settled for 48 hours. Cold fermentation proceeds in temperature controlled stainless steel vats for 18 days. Aged sur lie for 4 months with regular batonnage.
TASTING	Bright citrus-straw in color with expressive white fruit and floral aromatics. Delivers a proper balance of freshness, minerality and acidity. The medium body is supported by fruit and a crisp and energetic finish.
WINERY	Just when you thought you knew Vinho Verde, we introduce you to the rarest grape in the DOC: Avesse. Cazas Novas was first bottled in 2008, but the estate has family roots going back seven generations. In Santa Marinha do Zêzere, Baião, the southeast corner of Vinho Verde that overlooks the Douro Valley, the Cunha Coutinho family fell in love with the grape whose name suggests an aversion towards something. Avesse is loyal only to its native terroir and therefore created its own exclusivity.