



Name of Wine: Trajarinho

Producer: Adega Coop. Regional de Monção

Region: Vinho Verde sub-region of Monção, Portugal

Vintage: 2010

Grape Varieties: Blend of **60% Alvarinho** The superstar white grape of the Vinho Verde region, known as 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** An aromatic varietal used to soften acidity in blends, it ripens early and is known as Treixadura in Spain.

Grape Source:

Vineyards: 1,700 small member-growers supply the grapes for this dry-farmed cooperative, together they farm roughly 1,200 hectares of vineyards, averaging fewer than 2 acres of vines per grower.

Vinification:

Harvest: Hand harvested

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

Other:

Alcohol Volume: 11.5%

Tasting Notes:

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

History:

Trajarinho is a special project by importer Luis Moya. We worked with our partners at Adega de Monção to produce an uncomplicated Alvarinho-based blend that was a great value for everyday drinking and true to the regional style. It's a food-friendly wine perfect for summer picnics and beyond.

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