



# Quintas do Homem, Vale do Homem, Estagiado, Vinho Verde DOC, Portugal, 2022

## Producer Profile

Quintas do Homem is one of those estates that immediately captivates you with its charm, its passion and dynamism.

Nuno and his father, Antonio, work the vines of their two vineyards, Quinta do Veiga and Quinta do Paço, where they grow predominately Loureiro and Arinto. Ana, their long term winemaker, is a fierce taskmaster, demanding quality fruit that enables her to deliver the pure, fine and elegant Vinho Verdes that Nuno expects. It's very much a family exercise with Nuno and his father working the vineyards, Nuno's mother preparing delicious, traditional Portuguese dishes for visitors and Ana, an adopted family member, making sure the wines are always perfect.

## Viticulture

Quintas do Homem's two estates are carefully tended by Nuno and his father, with every vine planted by hand and a true labour of love. The estates follow the philosophy of Integrated Production, producing high-quality wines based on sustainable practices, preserving natural resources, minimal intervention or use of chemicals (except when necessary) and working in a socially responsible way. Plantings are close to the River Homem, from where the estate gains its name.

## Winemaking

A delightful blend of Arinto, Alvarinho and Loureiro with fermentation and 2 months of ageing with batonnage, in French oak barrels. Loureiro brings floral notes of jasmine, gardenia and pithy orange peel, the Alvarinho more mineral and some tropical notes, whilst Arinto brings structure and freshness.

## Tasting Note

The substantial proportion of Alvarinho and judicious use of large oak barrel gives this wine much greater density and power than you might expect to find in Vinho Verde. Abundant aromas of white flowers with ripe citrus and stone fruit, accompanied by a textural quality from the batonnage and subtle use of oak barrels. Beautifully balanced and harmonious to the finish.

## Food Matching

Typical dishes such as salt cod, scallops in lemon butter, fresh lobster or crab, however very versatile with lighter dishes.



Product code: 4993

## Technical Details

### Varieties:

Arinto 50%

Alvarinho 33%

Loureiro 17%



**ABV:** 12%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 2 Months

**Type:** French Oak 500L

**% wine oaked:** 100

**% new oak:** None

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