

Mendes & Symington Vinho Verde

THE FACTS

COUNTRY: Portugal

REGION: Minho

APPELLATION: Vinho Verde

CEPAGE: 50% White - Other, 50% Albarino

WINEMAKING: The grapes were handpicked into small boxes and swiftly transported to the winery, preserving all freshness. Following the destemming of the bunches, the grapes were pressed and the must clarified in extreme cold temperature for 48 to 72 hours. Prolonged fermentation at a low temperature (12-16°C) to enhance the aromatic expression of both varieties.

AGING: 3 months on ne lees with regular bâtonnage

THE STORY

Founded in 2023, Mendes & Symington is a partnership between the Symington family, renowned producers in Portugal's Douro Valley since 1882, and acclaimed winemaker Anselmo Mendes of Monção in the Vinho Verde region. Known for elevating Alvarinho to international prominence, Mendes joins the Symingtons in a shared pursuit of quality, authenticity, and innovation. Together they produce premium white wines from the Monção and Baião sub-regions of the Vinho Verde DOC, areas known for exceptional Alvarinho. Granite soils, a cool climate, and Atlantic influence give the wines their freshness and vibrant character. Each bottle reflects the union of two historic Portuguese wine families and a forward-looking vision rooted in place and tradition.

THE ADJECTIVES

OVERALL: Fresh, vibrant white with bright citrus fruit & mineral lift

AROMAS / FLAVORS: Lime, green apple, white peach, delicate floral notes, wet stone

MOUTHFEEL: Crisp and lively with refreshing acidity and a clean finish

THE SELLING POINTS

PAIRINGS: Seafood, Grilled Fish, Light Salads, Fresh Cheeses

