

## QUINTA DA PALMIRINHA

Country: Portugal

Region: Vinho Verde

Grape(s): 100% Loureiro

Producer: Fernando Pavia

Farming: Biodynamic



### 2016 Quinta da Palmirinha Loureiro

Fernando Paiva is a 73 year old pioneer of biodynamic principles in Portugal. Located in Sousa, Vinho Verde, at the farm it is mandatory to respect the soil and to stimulate the equilibrium and connection of the mineral, vegetable, and animal kingdoms. His estate Quinta da Palmirinha (the name comes from his mother's nickname) has a wet climate which causes the vines to be disease-prone. Despite this fact, Fernando manages to avoid all chemicals and works ecologically.

Fernando was a former History and Portuguese teacher and decided to dedicate his time once retired at 56 to winemaking. Influenced by French biodynamists, Fernando strives to work in agriculture which is friendly to both environment and the consumers. This balance naturally imprints on the wines themselves which are produced from 3.5 hectares of Loureiro, Arinto, Azal for white and Vinhão for red. Though these are very typical grape types for the region, when produced in pure conditions they are empowered to create vivid sensual experiences.

#### VITICULTURE / VINIFICATION

- Grapes are harvested and sorted by hand
- Grapes are de-stemmed
- Wine is fermented with indigenous yeasts
- Wine ages in stainless steel tank for 6 months
- The wine is unfinned, unfiltered and has no added free sulfur

TASTING NOTES: Nose: lemon, floral, mineral. Palate: Light but intense, long fresh and with a mineral finish and plentiful salinity.