



## QUINTA DE SEGADE 'Mica' Vinho Verde

REGION/ ORIGIN	Vinho Verde DOC	WINEMAKER	António Sousa Pereira
VINTAGE	2019	WINERY ESTABLISHED	2010
VARIETALS	Azal Loureiro Trajadura	VINEYARD(S)	Estate vines
ALCOHOL	11.5%	AGE OF VINEYARD(S)	6-20 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Granite
AGING	No oak aging	ELEVATION	250 – 400 meters
FILTER/FINING	Plate/Bentonite	FARMING METHODS	Organic certified
TOTAL SULFUR RS	7 mg/l .9 g/l	PRODUCTION	14,000 bottles

*-Vinho Verde is typically bottled with a special machine to add CO2 for a spritzy beverage  
-Quinta de Segade bottles their Vinho Verde still, in order to showcase the actual wine*

Quinta de Segade, from the Vinho Verde region of northern Portugal, is a unique winery that departs from the conventional style of inexpensive and playful 'Green Wine' that most people are used to. Instead they produce a serious and incredible wine, displaying the full capabilities of this region's fruits while retaining its traditional roots. This is a certified organic estate that is working toward full biodynamic cultivation, and makes its wine utilizing a local organic cooperative. Their 16 hectares of vineyards are combined between four friends who share in the dream to make the best Vinho Verde possible, are located very close to the river Sousa, with rich granite soils, and all dating back in each family to the first half of the 20<sup>th</sup> century. Organic vegetables are grown at the estate for the weekend farmers market, and Antonio's main property serves as a picturesque backdrop to events and weddings where their wine can fill each person's glass. Dedicated to utilizing only the native varieties from the area, their remarkable dedication to the vine and holistic wine-making methods is evident, as this is truly a one-of-a-kind Vinho Verde.

***Vinho Verde = Green Wine (fresh wine)  
Pronounced - Veen-yu Vehrd***

The 2019 Mica is composed of the local Loureiro, Trajadura, and Azal varietals, creating an incredibly complex and serious Vinho Verde. The soils from which the grapes are grown are rich in granite, and loaded with minerals of mica, quartz, and feldspar. Their intense brightness amplifies the effect of the rays of light, essential for proper maturation of the grapes. Being that Mica is one of the dominant elements in the vineyards from which this deliciously fresh and mineral wine comes from, the bottle takes its name. Cool climate and fresh grapes produce remarkable acidity to accompany the depth of fruit and minerality in the wine, and it is bottled without the addition of CO2 like many of the wines from this region. This is the first vintage where small amounts of Chestnut Flowers were used at different stages, as it is a way to preserve the freshness, life, and character of wine without using sulfites. The result is a pure display of electric fruit and crunchy stone minerality, with its natural character underlying it all, and making the Mica a beautiful accompaniment to any afternoon or table.