

Servicing Star Markets Locally



TERRAS DE VIRIATO RESERVA, DAO 2014

Caves Campelo, S.A., Braga, Portugal

LCBO #12712 | 13.0% alc./vol. | \$14.95 | Release: 07-Mar-2020

Complex aroma with floral hints, berries, oak and a soft balsamic background. Velvety and smooth with dark chocolate and toasted coffee nuances.

"Bright berries, soft tannins. Crushed leafy strawberries. Savoury notes. Eat with charred steak." (International Wine Challenge, 2017)

History & Terroir:

José Carlos Lima & Sons own the winery for over a decade now, while respecting the traditional values and quality they bring personal youthful touch to the exceptionally friendly wines they create.

Caves Campelo is one of the oldest Vinho Verde producers in the region, it started activity in 1923 and officially was founded in 1951. Campelo group bottles, distributes wines and brandy from several regions: Vinhos Verdes, Douro, Dão and Port Wines. Campelo is present in three sub-regions of the Vinho Verde Wine Region, with main operations in the Cávado sub-region, in Barcelos. It also has wineries in Marco de Canaveses and Castelo de Paiva, in the Amarante and Paiva sub-regions and distribution centre in Matosinhos.





Vinification:

Produced from selected grapes, with controlled fermentation temperature in stainless steel vats. The final blend was made with 50% of wine aged in French oak barrels and 50% in American oak barrels for 1 year, in order to give more complexity and body to the wine.





Variety: Touriga Nacional 40%, Tinta Roriz 30%, Jaen 20%, Alfrocheiro 10%

Residual sugar: 1g/L

Serving suggestion and food pairing: Serve at 17°C with lamb stew, goat or cured

cheeses.

International Wine Challenge Concours Mondial de Bruxelles SILVER SILVER