



CASA *de*
VILANOVA

Quintessential Wines



Owned and
operated by
the same
family since
the 12th
Century



The Lencastre family is of royal Portuguese lineage – descended from Antonio Pinot Garces Mandureira, named the First Barão da Varzea do Douro by Portugal's Queen Maria II on July 16, 1846.

The family's royal residence, located near the town of Penafiel and the eastern border of Portugal's Vinho Verde wine region. The land has been in the family since the 12th Century, with the ivy-covered stone tower standing as the only remnant from the estate's early days. The tower is now surrounded by Vila Nova, built in the 1700's.

In the late 1970's, the family planted grape vines over 29 acres; mostly the native Portuguese varietals that are most often used in Vinho Verde wines.

In 2003, Bernardo Lencastre, who will be the 5th Baron in the family, took over the property with his siblings, revitalized the vineyards and started making Vinho Verde. He also spearheaded efforts to make Vila Nova the showplace it is today.



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VILA NOVA

Over the centuries, additions were made to the original “Casa de Vila Nova”, making it the sprawling Grand Home it is today. It is filled with antiques like a covered red velvet “sedan” chair from the 1700’s that graces the front room and speaks to the family’s history and heritage passed down through the centuries.



Like most Portuguese houses of the time, it also claims a highly decorated family chapel where the Catholic Lencastre family has worshipped since it was added to the house in the early 1800’s.





Among the renovations, the tower was turned into the house's kitchen, with modern appliances hidden away behind wooden cabinets that evoke what a Portuguese kitchen would have looked like in the late 1800s. Portuguese china, in a delicate blue floral pattern made especially for the family, fills the mid-19th Century china cabinet while silver serving platters, with the Lencastre family crest, are displayed on the mantle over the stone fireplace in the formal dining room.

There is even an old-fashioned den, much as it was in the early 20th Century when the Third Baron, Bernardo's grandfather, lived there. His vast collection of hunting rifles fill the room.





Bernardo Lencastre, sister Luisa, father Luis Lencastre
(Baron of Varzea do Douro), sister Sofia and brother Filipe



VILA NOVA VINHO VERDE

DESCRIPTION

Pale yellow in color, the nose is refreshing with aromas of citrus, peach and tropical fruit. A streak of minerality runs through the palate, making for a bracing wine, balanced with acidity and freshness. This carries through to a stunning finish.

WINEMAKER NOTES

Grapes for this Vinho Verde are hand-harvested from vines grown in granite soil. The must is fermented slowly in stainless steel vats at a controlled temperature of 59° F (15° C) for approximately 3 to 4 weeks. After fermentation, the wine is stabilized and then bottled.

SERVING HINTS

This wine is ideally served chilled between 42.8° F – 46.4° F (6-8o C). It is excellent on its own or paired with light meals such as salads, seafood, and sushi.





