

CASA DE VILA NOVA
VINHO VERDE 2025
Vinho Verde DOC, Portugal



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TASTING NOTES: Pale yellow in color, this wine opens with fresh aromas of citrus, peach, tropical fruit, and delicate floral notes. A streak of minerality drives a vibrant, well-balanced palate with bright acidity, leading to a clean, refreshing finish. Ideal with white meats, fish, sushi, or enjoyed as an aperitif.

VITICULTURE: Grapes for this Vinho Verde are hand-harvested from vines grown in granite soil.

VINIFICATION: 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.

FAMILY: The 12th century Mandureira palace in the Douro Valley is the ancestral estate of the Lencastre family—direct descendants of the First Barão (baron) da Varzea do Douro, Antonio Pinot Garces Mandureira, Portuguese royalty. The royal residence, Vila Nova, meaning “new house,” is located near Penafiel near Vinho Verde.

Grape vines were planted by the family over a brief period in the '70s, to the tune of 29 acres. The Lencastre's varieties of choice tend to be indigenous Portuguese grapes, famous for making Vinho Verde wines.

In 2003, Bernardo Lencastre, the Fifth Baron, took over the property with his siblings to make Vila Nova the standout estate it is today.

PRODUCER: Casa de Vila Nova

REGION: Vinho Verde DOC, Portugal

GRAPE(S): 55% Loureiro, 45% Fernão Pires

ALCOHOL: 11%

TOTAL ACIDITY: 5.6 G/L

RESIDUAL SUGAR: 5.6 G/L

pH: 3.29