



CASA DE VILAPOUCA

CASA DE VILAPOUCA Avesso Escolha 2023

TYPE | Still Wine

COLOUR | White

CLASSIFICATION | Vinho Verde DOC

REGION | Vinho Verde

COUNTRY | Portugal

BOTTLING DATE | 2025-06

BOTTLES PRODUCED | 2000

PRODUCED AND BOTTLED BY |

Fernando Carvalho Teixeira, Codeçoço,

Celorico de Basto, Braga, Portugal

<https://www.cvpwines.pt> |

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BOTTLE SIZE | 750 ml

NUTRITIONAL INFORMATION (per 100
ml)

Calories | 303 kJ / 73 kcal



Suitable for vegetarians | Yes

Suitable for vegans | Yes

TECHNICAL DETAILS

Alcohol | 13% vol. ± 0.5

Total sugars | <1.5 g/L ± 0.5

Total acidity (tartaric acid) | 6 g/L ± 0.5

Allergens | Contains sulphites

RECOGNITIONS:

Usa Wine Ratings 2026 Gold 90pts

Avesso 2022) Prata - Zarcillo

International Wine Awards 2025

HISTORICAL HERITAGE

Casa de Vilapouca dates back to the 18th century – inscriptions from 1743 attest to its long history. Originally owned by the Cunha e Silva family, the estate has a special connection to the renowned Padre Albino (Monsignor Albino), whose life story is closely linked to the Brazilian city of Catanduva (more details at: Fundação Padre Albino).

The property was later acquired from his heirs and restored by the current owner, Fernando Carvalho Teixeira.

The revival of vineyards, once abandoned for decades yet known to have produced some of the finest wines in the region, also deserves special mention.

The landscape is marked by schist soils, with south-facing slopes overlooking the Tâmega River and the Marão Mountains, and a continental climate with low Atlantic influence. These unique conditions yield wines with perfect ripeness, solid structure, intense aromas, and high aging potential.

DESCRIPTION OF THE VINTAGE YEAR

A particularly rainy winter. Cumulative precipitation from November to January was above average. Average temperatures during winter and spring were consistently higher than normal. As a result, an accelerated vegetative cycle was observed, leading to an earlier harvest, which began in August.

SUSTAINABLE VITICULTURE | Yes

SOIL TYPE | Schist

ENOLOGY | Family winemaking

GRAPE VARIETIES | Avesso (100%).

INTEGRATED PRODUCTION METHOD

The grapes used for this wine were produced in accordance with the Integrated Production guidelines for Sustainable Agriculture, as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org.

Strict compliance with these practices is certified by an independent organization recognized by the Portuguese State (PT-003).

VINIFICATION

The grapes are hand-harvested in the morning and immediately transported to the winery. After reception, the grapes are destemmed and gently pressed at low temperatures, followed by static settling for 2 days. The clean must is then racked and inoculated with selected yeast strains. Fermentation takes place at a controlled temperature between 14–16°C.

MATURATION

After alcoholic fermentation, the wine aged in stainless steel for 6 months on fine lees, with frequent bâtonnage during the first weeks.

CELLARING

Store bottles horizontally. Ready to drink young; reaches its peak 2 to 3 years after harvest and can continue to evolve positively for several more years.

TASTING NOTES (Tasted in 2025)

Appearance: Pale citrine colour with greenish reflections. Clear and bright.

Aroma: The nose reveals early notes of fresh white fruit (green apple, firm pear), citrus nuances such as lime and tangerine peel, and a marked mineral component. Light floral notes and a discreet touch of fresh herbs also emerge, preserving the elegance and subtlety typical of Avesso.

Palate: Fresh and lively attack, marked by a more pronounced, electric acidity that enhances the sensation of youth. The texture is delicate, showing layers of fresh fruit and citrus nuances. The wine displays great precision and balance, finishing long, mineral, and slightly saline — highly appealing. A white of vibrant, focused character, perfect for gastronomic moments where freshness takes the lead.

SERVING

Recommended temperature: 8–10°C. Consume within 48 hours of opening.

ENJOYING

The profile of this wine makes it ideal for fish dishes with creamy sauces, delicate shellfish, roasted poultry, and soft-ripened or washed-rind cheeses.



Seja responsável, beba com moderação
Be responsible, drink responsibly



a world of difference



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