



CASA DE VILAPOUCA

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 GROWING YEAR

Winter, Spring, and Summer were dry and warmer than average, with IPMA classifying the Winter and Spring as very hot and the Summer as extremely hot the 4th hottest Winter since 1931 and 4th hottest Summer since 1930.

These conditions led to accelerated ripening with expressive aromatics and concentrated fruit, while natural acidity was preserved by the Atlantic influence, producing fresh, balanced wines with distinct minerality.

SUSTAINABLE VITICULTURE | Yes SOIL TYPE | Schist ENOLOGY | Family winemaking

GRAPE VARIETIES | Alvarinho (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).

WINEMAKING

The grapes are hand-harvested in the morning and immediately transported to the winery. Upon reception, the grapes are destemmed and gently pressed at low temperatures, followed by static cold settling for 48 hours. The clarified must is then racked and inoculated with selected yeasts. Alcoholic fermentation takes place under temperature control between 14–16°C.

MATURATION

After alcoholic fermentation, the wine was aged in stainless steel for 9 months on its lees, with frequent bâtonnage during the first weeks. It was then transferred to French oak barrels, where it matured for 20 months. Following bottling, the wine aged for a further 3 months in our cellar prior to release.

CELLARING

Store the bottle horizontally. Ready to drink upon release, it reaches its optimal expression 1 to 3 years after bottling and may continue to evolve positively for 8 to 10 years, developing notes of honey and dried fruits over time.

TASTING NOTES (Tasting 2026-05)

Appearance: Bright light golden-yellow colour with subtle notes of positive evolution, typical of extended barrel ageing.

Nose (Aromas): Complex and expressive nose with notes of waxy lemon, sweet lime, peach and baked apricot, alongside tropical nuances of pineapple. Floral hints of jasmine and white flowers combine with delicate vanilla, toasted sourdough and subtle spice from French oak ageing. Distinct mineral and saline notes, reflecting the schist soils, are harmoniously integrated with the oak.

Palate: Rich, creamy and mouth-coating texture with attractive viscosity, delivering excellent volume and structure. The lively, electric acidity brings freshness and balance, enhancing layers of citrus, stone fruit, biscuits, toast and pronounced minerality.

Finish: Long, elegant and persistent, with lingering saline, mineral and lightly toasted notes.

Terroir & Ageing (Schist & Oak): The schist soils contribute tension, minerality and salinity. Twenty months in French oak barrels add texture, richness and complexity, bringing nuanced notes of vanilla, spice, toast and sourdough, while preserving freshness and varietal identity.

Summary: A structured, complex and elegant Alvarinho, where extended ageing and carefully integrated oak enhance the wine's texture, depth and complexity, balancing the freshness of the fruit with the minerality of the terroir. Clearly a wine that has benefited from ageing and is drinking beautifully now.

SERVING

Recommended serving temperature: 10–12°C. Best consumed within 48 hours after opening.

ENJOY

This structured, full-bodied wine calls for rich and complex dishes. It pairs beautifully with oily fish such as bacalhau à Brás or octopus roasted in olive oil, where its texture balances the richness of the dish. With meat, it complements roasted poultry or pork loin with mushrooms. Its versatility also extends to creamy risottos, medium-intensity Thai curry and aged or soft-ripened cheeses.

This is not a “poolside wine.” It is a wine for the table and for contemplation ideal to be shared at a formal dinner or during a thoughtfully curated tasting.

CASA DE VILAPOUCA Alvarinho Reserva 2022

TYPE | Still Wine

COLOR | White

CLASSIFICATION | Vinho Verde

REGION | Vinho Verde

COUNTRY | Portugal

BOTTLING | 2024-12

BOTTLES PRODUCED | 900

PRODUCED AND BOTTLED | FERNANDO

CARVALHO TEIXEIRA.,

Codeçoso, Celorico de Basto, Braga,

Portugal

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

casadevilapouca1743@gmail.com

BOTTLE CAPACITY | 750 mL

NUTRITIONAL INFORMATION (100 ml)

Calorias | 75 kcal / 311kJ



Suitable for vegetarians | Yes

Suitable for vegan | Yes

TECHNICAL DETAILS

Alcohol | 13 %vol. ±0.5

Total sugars | <1.5 g/L ±0.5

Total acidity | 6.9 g/L ±0.5

ALLERGENS | Contains sulfites

Recognitions:

Gold Medal 95pts - IWC International

Wines Challenge 2026

ICON Wine IWC International Wines

Challenge 2026

Silver – Wines of Portugal 2026

Previous editions

Grand Gold Medal XIX Vinduero

International Competition;

Gold Medal in Female XIX Vinduero

International Competition;

Gold Medal Wine Cities Contest 2023;

Silver Medal IWC International Wine

Challenge 2024:

Gold Medal Ponte de Lima Alvarinho Caste

Competition 2024; Gold Medal Vinho

Verde Fest Braga



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Be responsible, drink responsibly



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