



GOOSENECK VINEYARDS®

Wickford White



Composition: 25% Azal, 25%
Perderna, 15% Alvarinho, 20%
Loureiro, 15% Trajadura
Vintage: non-vintage
Appellation: Vinho Verde DOC
Alcohol: 9.5% vol.
Production: 1420 cases

Taste

Gooseneck Vineyard was inspired to produce a wine that pairs perfectly to the seafood and fun offered by our New England coastline. This Portuguese Vinho Verde has a feminine shape of flavors and the bubbly personality to accompany it. Making it the quintessential partner to what we cherish .

Story

Vinho Verde comes from a small region in Northern Portugal. These wines are loved for mouth-zapping acidity, subtle carbonation, and lower alcohol – making them a great choice for our New England summers.

Vinho Verde is not a grape variety, it is a DOC for the production of wine. The name means "green wine," but translates as "young wine", with wine being released three to six months after the grapes are harvested.

The Wickford White a.k.a. VIno Verde is comprised of Fun, Fun, Fun. 25% of the Azal grapr. This is the highest-acid grape of them all. Lemonade flavors abound! Followed by 25% Arinto which is also called "Pederna," arguably Portugal's finest white grape. Expect juicy melon and citrus notes. 15% Alvarinho: The same grape as Spain's Albariño and produces wines with grapefruit and floral notes. 15% Trajadura: This grape is a popular blender with Alvarinho. It adds richness and aromas of pear and citrus blossom. Lastly, but certainly not least "The Riesling of Portugal" 20% Loureiro.

Complements

Ideal as an aperitif or to our New England Seafood and also oriental dishes, such as sushi and sashimi, seafood in lemon sauces or salads with cheese such as Roquefort.