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VINHA DA ROCA WHITE

Vinha da Roca Branco 2025 is a fresh and elegant blend inspired by traditional Portuguese winemaking. Crafted from the native grape varieties of Malvasia, Arinto, and Fernão Pires, this wine beautifully balances delicate floral and citrus notes with lively acidity and a distinct Atlantic salinity. Produced from cold-pressed grapes to preserve its maximum purity, this wine reveals a sophisticated, silky texture, developed through careful lees ageing.

KEY WINE FACTS

Wine Type: White

Variety: Malvasia, Arinto and Fernão Pires

Vintage: 2025

Country, region: Portugal, Colares (Lisboa)

Climate: Atlantic

Soil type: Non-humic lithosols of granites and syenites with a fine clay-sandy texture

Alcohol: 13%

Total acidity: 6.5 g/L

pH: 3.14

Residual sugar: <1.5 g/L

TASTING NOTES

Aroma:

Citrine in colour, with a vibrant mix of floral notes and fresh fruit, supported by a clear Atlantic character.

Palate:

Fresh and elegant, with balanced acidity that highlights its brightness and poise. Good structure and intensity add depth without overshadowing its clean, coastal style.

Finish:

Persistent and fresh, with elegance carrying through to the end of the palate.

FOOD PAIRING

Fresh seafood, oysters, octopus salad, grilled fish, light poultry dishes, and soft cheeses to complement the wine's freshness and floral lift.

VINEYARD & TERROIR

Vinha da Roca Branco comes from the Colares region, one of Portugal's most distinctive coastal wine areas, shaped by strong Atlantic influence and the dramatic landscape around Cabo da Roca. The project brief highlights vineyards on the southern slope of Cabo da Roca, at around 220 metres in altitude, where maritime conditions help preserve the fruit's freshness and natural acidity.

The region's granite and syenite-based soils, with a fine clay-sandy texture, contribute to the wine's structure, precision, and mineral clarity, helping define its clean, elegant style.

WINEMAKING

The grapes are harvested by hand and selected with care before gentle crushing and pressing at low temperatures. Once the must is separated from the grape solids, fermentation takes place in stainless-steel tanks over the course of one month.

The wine then undergoes some bâtonnage for a further 2 months, followed by ageing on lees, allowing it to gain texture and definition while preserving its freshness and varietal character.

PACKAGING

Logistics: EAN code 5 600154 771617. Packaging is in boxes of 6 bottles (Pallet configuration: 11 boxes per layer, 9 layers, 99 boxes per pallet).