

VINHOS VERDES

Demarcated Region since 1908

Monção & Melgaço:

Alvarinho “BUILT TO AGE”



VINHOS
VERDES
Região Demarcada desde 1908



Monção e Melgaço
THE NATURE OF ALVARINHO

VINHOS VERDES DEMARCATED REGION

Demarcated in 1908;
17.268 ha of vineyards;
381 producers and bottlers;
1.400 wine brands;
45 grape varieties for DOC Vinho Verde;
67 grape varieties for GI Minho;
9 sub-regions for DO Vinho Verde;
96 million litres of annual production;
More than 100 export markets.

VINHOS
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Monção & Melgaço
THE NATURE OF ALVARINHO

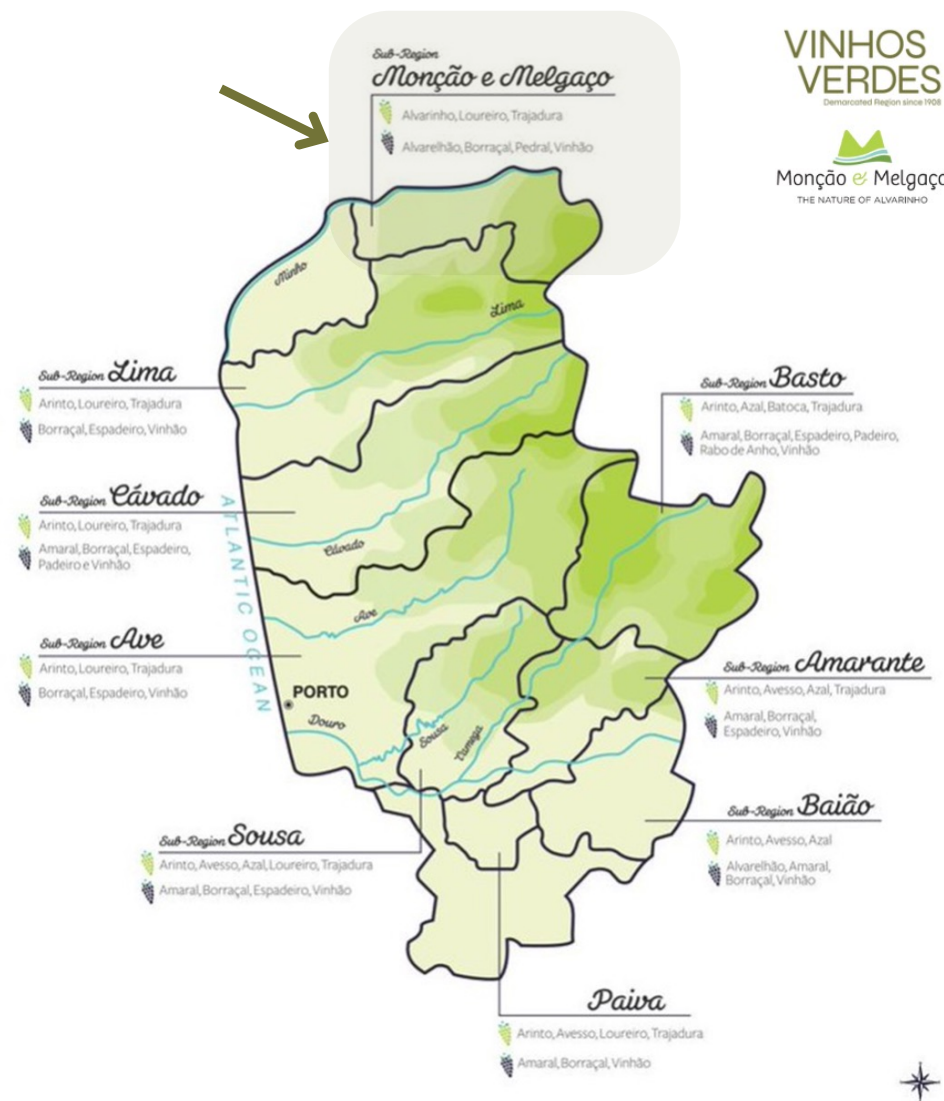


**2025 stats*

Monção&Melgaço:

Context

- In the North it expands from the Minho river valley and its tributaries, penetrating the surrounding mountains that protect the region from the Atlantic winds.
- **1.821ha** of vineyards (1.520ha fully dedicated to Alvarinho production).
- **270** brands DO certified
- **10** million litres of annual production for DO.



Monção&Melgaço:

Context

- Monção was demarcated in 1908, along with the Vinhos Verdes Region. Later, the demarcation expanded to Melgaço so it could gather both municipalities.
- It is the cradle for the Alvarinho grape variety which, by being protected from the Atlantic, benefits from a well-balanced maturation with warm days and cold nights. These natural conditions help to retain the freshness, preserving its aromatic profile and distinctive taste.



Monção&Melgaço:

Uniqueness & Authenticity

- Surrounded by the mountains and protected from the Atlantic.
- Atlantic temperate climate with continental influence: cold winters with less rain than in the other sub-regions. Warm and dry summers.
- The presence of water bodies like the Minho river and its tributaries contribute to a natural regulation of the air temperature and humidity.



Monção&Melgaço:

Uniqueness & Authenticity

- The soils are mostly granitic, though it is possible to find some clay, outcrops of schist and rolled pebbles/stones.
- Main white grape varieties:
 - Alvarinho
 - Loureiro
 - Trajadura
- Main red grape varieties:
 - Pedral
 - Alvarelhão
 - Borraçal



VINHOS VERDES

Demarcated Region since 1908

MONÇÃO e MELGAÇO
A JOURNEY THROUGH THE TERRITORY


Monção e Melgaço
THE NATURE OF ALVARINHO

Monção&Melgaço:

Viticulture and Vine Population

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Demarcated Region since 1906


Monção & Melgaço
THE NATURE OF ALVARINHO

Planted area for DO production			
White grapes	90%	Red grapes	10%
Alvarinho	92%	Red grapes field blend	71%
Trajadura	7%	Vinhão	21%
White grapes field blend	1%	Alvarelhão/ Brancelho	4%
Loureiro		Pedral	2%
Cainho		Espadeiro	
		Other grapes	2%

Source: CVRVV

Monção & Melgaço

Main White grape varieties

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Monção & Melgaço
THE NATURE OF ALVARINHO



Alvarinho

- Intense, distinctive and complex aroma;
- Fruity character;
- Ageing potential, developing mature fruits and honey notes.

Trajadura

- Elegant and moderate acidity;
- Fruity character, with delicate aromas of matured tree fruits: apple, pear, peach.

Loureiro

- Versatile grape variety: floral, but also fresh and citric;
- From citric to fruity profile, evolving to tropical fruit notes;
- When aged evolves to smoked honey notes (petrol).

Monção&Melgaço:

Guarantee of quality

- The guarantee seal is a public evidence of the certification given to a certain batch of wine production.
- Each bottle is identified, numbered and certified by CVRVV, guaranteeing the authenticity, origin and quality of Vinhos Verdes wines.
- This includes three legal criteria:
 - 1) Grapes produced & vinified in the sub region
 - 2) The subregion must be stated on the label
 - 3) Bottled by an “operator” from the subregion



Monção & Melgaço

White wines profile

- The profiles' versatility shows wines with more citric colours, when young, up to a more intense and straw color when aged.
- These wines are well balanced, evolving from citric notes to more structured and complex aromas - honey and matured fruit. The freshness is always kept due to the unique natural conditions where the grapes are grown.
- Wines with great ageing potential, perfect to pair with different gastronomies: from light dishes to rich and tasteful cuisines. E.g.: Chicken Tikka, Mushroom Risotto or a classic Tabbouleh.



Flight 1

The (Bench)marks



Deu-la-Deu 2025

by Adega de Monção 13% ABV

ACCLAIMED BY CRITICS



Mundus Vini
Gold Medal

2026



**Catavinum
World Wine &
Spirits
Competition
Gold Medal**

92 points

2026

2026



Wine Enthusiast

**91 points
Best Buy**

2025



**Catavinum
World Wine &
Spirits
Competition
Gold Medal**

**90 points
2026**

2026



**Decanter
World Wine
Awards**

**Silver Medal
90 points**

2025



**Top 10 Best Buy
by
Revista de Vinhos**

5th position

2023



A STORY ROOTED IN MONÇÃO



11 October 1958: The Regional Cooperative of Monção became reality.



1962: Saw the first harvest (at this time with already 66 producers)



1974: Launch of Muralhas de Monção



1983: Deu-La-Deu launched.



1997 and 2007: Awarded with the title "Cooperative of the Year"



2017: Marked the year of the beginning of the energy transition



2021: Deu-La-Deu Martins introduced on bottles.
A tribute to the woman of the land, vineyard and cellar.
Specifically during the Fernandine Wars (1369-1382)



2006: Organic certification (200 families)



2006: First Primeiras Vinhas vintage



With 1,720 different producers. (total about 2000 in the region)



AT A GLANCE



100% Alvarinho



~500k bottles annually



TA

TA - 6.7 g/L



RS

RS - 1 g/L

“A benchmark and true classic”



UK importer: Clark Foyster

| RRP: £18



EST. 1974

Primeiras Vinhas 2024, Soalheiro 13% ABV

ALVARINHO • MONÇÃO E MELGAÇO • VINHO VERDE

- Founded in 1974 by João António Cerdeira and Palmira Cerdeira (Finance department & School teacher).
- Planted the first single-vineyard Alvarinho at Soalheiro, a vineyard belonging to João's parents. Stands for generous sun exposure.
- 1982 – officially the first vintage of Alvarinho in Melgaço from Soalheiro.
- 1995 – created the first Alvarinho-based sparkling wine.
- 2006 – obtained organic certification (with 200 families!).
- 2006 – marks as well the first vintage of Primeiras Vinhas (from their oldest vineyards).
- 2015 – first vintage of “Granit” which meets high altitude (400 m ASL).
- 2019 – Innovation Cellar launched.
- 2024 – first brand in the region to receive the National Sustainability Standard.



100% Alvarinho



~500k bottles
annually



TA – 6.9 g/L



RS – ~1 g/L



“The modern benchmark
and reference point”

Decanter
WORLD WINE
AWARDS

Decanter World
Wine Awards

97
POINTS

Best in Show



2019

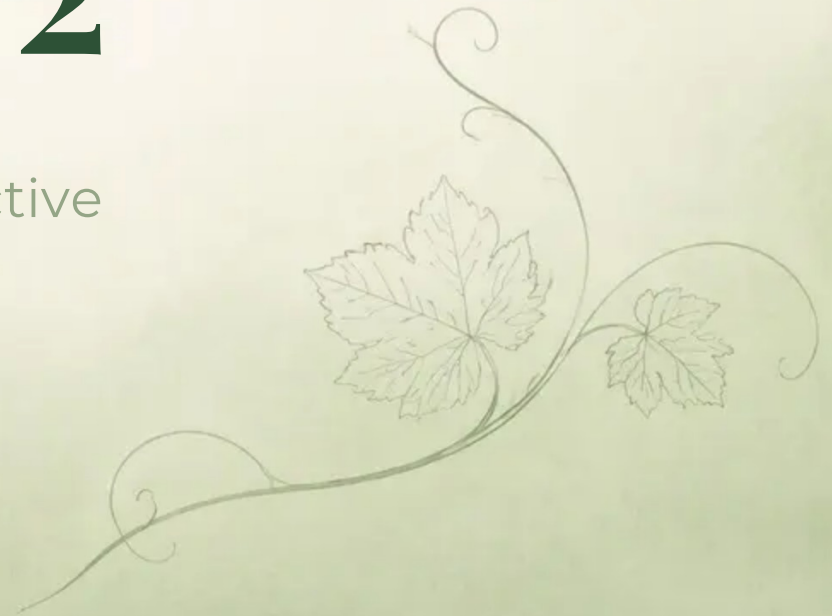


UK IMPORTER: THORMAN & HUNT

RRP: £25

Flight 2

Discovery x Distinctive





Branco 2023, Quinta de Santiago

12.8% ABV



STORY

- Joint venture of Quinta de Santiago and Nuno Mira do Ó.
- Quinta de Santiago established in 1989. Nuno Mira do Ó became winemaker in 2022.
- Grapes sold for about 20 years. Own bottlings since 2009.
- About 7.5 ha with Joana Santiago at the helm.
- Clay in alluvial terraces over granite bedrock.
- Sou means "raw, rebellious and authentic".



WINEMAKING

- Hand-harvested, gentle pressing, naturally fermented.
- 40% in 400 L barrels with MLF naturally completed.
- 60% in vat with 9 months on fine lees.



TECHNICAL

TA: 8.4 g/L

RS: 1.5 g/L



TASTING

Tension, minerality, and vivacity.



Also explore Sou Tinto (Alvarelhão, Pedral, Borraçal and Cainho) and Sou Dissidente.



€35

UK IMPORTER:
GRAFT WINE

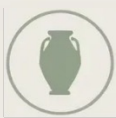
RRP in Portugal: €35

2023 Pequenos Rebentos O Caminho 13% ABV



STORY

- Pequenos Rebentos was established by Márcio Lopes in 2010.
- Pequenos Rebentos means "little shoots" or "little sprouts".
- O Caminho means "The Path".
- It is a selection of grapes sourced from different growers with 25- to 30-year-old vines and reflects "the path" Márcio took by researching in depth, vineyards, soil types, skin contacts, winemaking techniques, etc.



WINEMAKING

- Hand-harvested; parcels are fermented separately in amphora, with skin contact and skin maceration (curtimento).
- Lastly, it spends about 10 months in used barrels.



OTHER PROJECTS

- Check out his other wine projects, like in other subregions like the Lima or in the Douro Valley.



TECHNICAL

- 100% Alvarinho, planted in predominantly granite soils at approximately 100 m ASL.



The Wine Society

RRP: £20.50



Flight 3

The Master & The Bubbly surprise

Parcela Única 2022, Anselmo Mendes 13% ABV



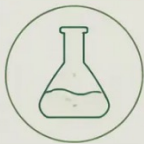
VINEYARD

- The man who is known as Senhor Alvarinho / Mr Alvarinho, more than 30 years of experience and in-depth study of Alvarinho.
- Single plot on Quinta do Torre estate (acquired in 2016).
- 4.8 ha parcel at 75 m ASL with approximately 25-year-old vines.
- Granite-rich soils with light sandy texture, fluvial terraces, and alluvial soils.



WINEMAKING

- Hand-picked, very gentle pressing, destemmed prior.
- Long and cold clarification of the juice with fermentation taking place in 400 L French oak barrels. Aged in the same casks for about 9 months with bâtonnage.
- Aged 12 months before release.



TECHNICAL

- TA 6.3 g/L
- RS ~1 g/L



UK Importer: Clark Foyster
RRP in Portugal: €38.00

Monção & Melgaço

Sparkling wines and Wine Spirit (Aguardente)

- **Sparkling Wines** - the early harvest gives the Alvarinho sparkling wines the perfect balance between aromas and alcohol. These wines keep the varietal identity, retaining the fruity and aromatic character, also evolving with the ageing.
- **Wine Spirit** - the aromatic and distinctive character from the Monção&Melgaço wine is revealed in this spirit. With the age its profile becomes more delicate and elegant.



Valados de Melgaço

Espumante Extra Bruto 13% ABV



TECHNICAL

- Led by Artur Meleiro, of Quinta de Golães
 - Traditional-method sparkling wine
 - Harvested at potential alcohol 11.5%; acidity level 9 g/L
 - Fermented in stainless steel with around 20 months' lees ageing.
 - Extra Bruto category: maximum 6 g/L
-
- TA 8.3 g/L with RS dosage 2.6 g/L



METHOD

Traditional-method sparkling wine



Seeking distribution

| Portugal |

RRP: €25

Flight 4

Time x Chill



Quinta do Requeiro

Reserva 2017 | 13%



Established in 1988 with a 3 ha
(for family consumption)



Nowadays about 12 ha
(partly rented and owned)



Producer of the Year in 2019,
awarded by **Grandes Escolhas**



1999 marked the first year where wine was
sold under the Quinta do Requeiro label.



Paulo Cerdeira Rodrigues and
Jorge Sousa Pinto are the winemakers.



Several terraced parcels on
predominantly granite soils.



Temperature-controlled fermentation.



TA 7 g/L



UK Importer: OPS wine | **RRP in Portugal: €15**

Monção & Melgaço

Rosé and Red wines profile

- **Rosé** - light rosé wines due to the slight colour extraction from the grapes. Fresh and intense aromas, keeping the freshness and persistence of the red fruits.
- **Red** - light red colour, enhancing their profile due to the fresh acidity and slightly intense aromas. These wines are fresh, intense and flavorful. Very gastronomic wines.



Monção & Melgaço

Main Red grape varieties



Alvarelhão

- Ruby to light ruby color, with delicate red fruits aromas.

Vinhão

- Intense and deep garnet colour, with matured red fruits aromas: currants, blackberries and raspberries.

Pedral

- Ruby to light ruby color, with fresh aromas of wild berries.

Sumius tinto d'Antigamente

2024 11.5% ABV



ESTATE

- Xavier Ferreira and family run the estate, established 2022.
- Red grapes were important in the region from as far back as the 13th century.
- "D'Antigamente" literally means "From the old days".
- Mountainous, granite-dominated setting with strong temperature differences and cold winters.
- Old vines on latada/ramada (overhead) systems.



WINEMAKING

- Alvarelhão, Pedral, Cãinho and Doçal (all destemmed).
- Complete MLF.



TECHNICAL

- TA 8.9 g/L and RS 1.5 g/L.
- 50% used French oak 225 L + 50% stainless steel.



Seeking distribution | Portugal

RRP: €15



Monção & Melgaço Gastronomy

Monção & Melgaço

Gastronomy

- The white wines from Monção&Melgaço are ideal to pair with different gastronomies: from the light and fresh, perfect to pair with light dishes, salads, fish or seafood, to the more structured and complex Alvarinhos, which perfectly match with more savory and heavier dishes , like codfish and grilled or roasted meats.
- The red wines, for their vivacity and freshness, are perfect to pair with the local food from Minho region: roasted spiced meats like pork or lamb, codfish, sardines or lamprey.



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Monção e Melgaço

THE NATURE OF ALVARINHO