OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Vadio Branco



Vadio Wines is a family-owned winery located in the Bairrada region of Portugal, founded in 2005 by husband-and-wife team Luís Patrão and Eduarda Dias. Luís, an acclaimed winemaker, dedicates himself to preserving the traditional elements of Bairrada's indigenous grape varietals, producing wines that authentically reflect their terroir. Eduarda manages the daily operations, ensuring the smooth running of the winery. Luís's father, Mr. Dinis Patrão, leads the viticultural efforts with a deep passion for organic farming.

Situated in the village of Poutena, 120 miles north of Lisbon, Vadio encompasses 13 vineyards spread across 10 hectares. The winery practices organic farming to maintain the health of their land and vines, contributing to the sustainability of the region's biodiversity. Vadio is renowned for producing classic DOC Bairrada wines, particularly red wines made from the Baga grape, and some of Portugal's finest sparkling wines.

WHAT MAKES THIS WINE UNIQUE?: Crafted from Bical and Cercial grapes sourced from vineyards planted in sandy and clay-limestone soils, this wine embodies the consistency and freshness characteristic of the finest white wines from Bairrada.

RATING HISTORY: 2024 92WA, 92TA; 2023 92WA; 2021 91JS, 90WA; 2019 94W&S; 2018 91WA

GRAPE: 60% Cercial and 40% Bical

VINIFICATION AND AGING: The grapes are harvested in the morning, then pressed whole and fermented separately. The Cercial undergoes fermentation in stainless steel tanks to preserve its vibrant aroma, while the Bical ferments in barrel to enhance complexity and richness in the final blend. Both varieties age on the fine lees for 8 months, contributing to their depth and character.

LOCATION, SOIL, CLIMATE: The vineyards are located in the region of Bairrada (the village of Poutena), specifically in Vale de Dom Pedro. The soil here is clay-limestone.



TASTING NOTES The aroma is distinguished by its intense citrus notes, complemented by a subtle hint of salinity. On the palate, the wine showcases the characteristic acidity and texture of Bical, culminating in a long and taut finish.

ALCOHOL CONTENT: 13%

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