

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Vadio Perpetuum Espumante



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 varieties, 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?: In homage to Bairrada's rich sparkling wine tradition, Vadio has reinvented its sparkling wine production. Since 2007, they have been aging the base wines using a Solera system, with 13 vintages in the solera, enhancing the depth and complexity of their sparkling wines.

RATING HISTORY: NV 93WA

GRAPE: 60% Bical; 30% Baga; 10% Cercial

PAIRING SUGGESTIONS: This wine's rich complexity and balance make it an excellent match for dishes like charcuterie, aged cheeses (such as Manchego or Brie), and grilled seafood like octopus or scallops. It also pairs well with roasted poultry, such as duck with a fruit glaze, and earthy sautéed mushrooms, which complement its depth and creamy texture. These pairings highlight the wine's elegance and enhance its flavors beautifully.

VINIFICATION AND AGING: The grapes are harvested in the morning and gently pressed as whole bunches. Fermentation takes place entirely in barrels, followed by aging on the lees for around 8 months. In the initial months of each year, about 30% of the solera batch is extracted for bottling the new run, while the solera is replenished with the latest harvest. This continuous process ensures consistency and character. Following the traditional method, the second fermentation occurs in the bottle, with a minimum aging period of 18 months before disgorgement.

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 wine's aroma boasts remarkable complexity and elegance, a result of its aging in solera. It is characterized by dried fruits, hints of candied fruit, and a subtle saline quality. On the palate, the wine is creamy and rich, with well-balanced acidity and a profound depth of flavor.

ALCOHOL CONTENT: 12.5%

UPC CODE: 5600392741052

