

# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## Nortico Alvarinho Reserva



Nortico Alvarinho Reserva is a wine crafted by renowned Spanish winemaker Alberto Orte as a tribute to the artisan growers and craftsmen of northern Portugal. Sourced from over 100 small vineyard plots in the Melgaço subregion—considered one of the finest areas of Vinho Regional Minho—the wine captures the essence of coastal Portugal. These plots, known locally as jardins (gardens), feature old vines planted in granite and schist soils, yielding a crisp, floral style of Alvarinho.

Unlike typical examples of the variety, this wine undergoes extended aging. This approach enhances its depth and structure while preserving Alvarinho's signature freshness and minerality.

The label design reflects the local culture, inspired by azulejos, the hand-painted tiles that decorate the buildings of northern Portugal. Nortico Reserva is a distinctive wine that connects the land, craftsmanship, and flavor in every bottle.

**WHAT MAKES THIS WINE UNIQUE?:** Crafted from old Alvarinho vines grown along the Minho River, this wine sources grapes from premier vineyards in Melgaço renowned for their ripeness and elevated acidity. This distinct combination contributes to enhanced aging potential and increased complexity over time.

**GRAPE:** 100% Alvarinho grown in granite and schist-based soil known as "seixo rolado"—a rounded pebble or cobble soil formed by river erosion, offering excellent drainage and heat retention.

**PAIRING SUGGESTIONS:** This wine is ideal with seafood, grilled dishes, tacos, and cheeses.

**VINIFICATION AND AGING:** Fermented in stainless steel tanks with extended lees contact and bâtonnage. Aged for three years on the lees to enhance texture and depth.

**LOCATION, SOIL, CLIMATE:** Monção and Melgaço, situated in the northernmost part of Portugal, benefit from a distinct microclimate shaped by protective mountains. This unique setting ensures an ideal harmony of rainfall, temperature, and sunlight hours crucial for optimal Alvarinho grape maturation. During the ripening stage, the microclimate in Monção and Melgaço plays a vital role. The alternating hot days and cool nights foster the development of vibrant, fruity aromas, maintaining a refreshing acidity that is well-balanced.

**TASTING NOTES** This Alvarinho Nortico Reserva displays a bright, medium straw color. The nose reveals fresh citrus, green apple, and subtle floral aromas, complemented by mineral and wet stone nuances. On the palate, it shows vibrant acidity balanced with ripe fruit flavors of lemon zest, pear, and white peach. The texture is smooth and layered, enhanced by extended lees aging. The finish is long and refreshing, marked by persistent minerality and a clean, crisp aftertaste.

**ALCOHOL CONTENT:** 13%

**UPC CODE:** 8437025118472

