OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Nortico Alvarinho



Nortico Alvarinho is a tribute to the artisan grape growers and tile makers of northern Portugal. This wine showcases the Alvarinho grape, capturing the taste of coastal Portugal in every sip. It's a "farm-to-table" wine, sourced from old vines planted near the Minho River, located in the villages of Monção and Melgaço. These subregions are enclosed in a semi-circle of hills that protect it from the Atlantic winds, providing cold, rainy winters and hot, dry summers — ideal for producing wines of great quality.

The label design pays tribute to the region's rich tradition of local craftsmanship, drawing inspiration from the hand-painted "azulejos" or tiles that grace the buildings throughout this area.

Crafted by winemaker Alberto Orte from over 100 small vineyard plots, Nortico offers vibrant notes of fresh citrus and saline minerality.

WHAT MAKES THIS WINE UNIQUE?: Nortico comes from small vineyard plots in Monção and Melgaço, on the border with Spain's Galicia province, known as the best Alvarinho-growing area in Portugal. Unlike other wines from the larger Vinho Verde area, Nortico has no added CO2, making for a richer, fuller, well-balanced wine. Albariño/Alvarinho is the grape to watch for age-worthy, world-class wines, and Nortico is the perfect introduction.

RATING HISTORY: 2020 Best Buy W&S

GRAPE: 100% Alvarinho (Albariño). Sustainably grown vines planted from 1910-2005 in granite soil at 20-250 m (68-820 ft) elevation.

PAIRING SUGGESTIONS: Nortico is perfect for sipping on the porch and enjoying on its own. It also pairs exceptionally well with seafood, including grilled octopus and fried calamari. Its citrus notes make it a great match for ceviche, and it complements creamy and tangy cheeses beautifully. To fully appreciate its citrus and fruit aromas, serve it at a recommended temperature of 50°F (10°C).



VINIFICATION AND AGING: This wine is entirely unoaked, with grapes selected at the winery and subjected to a lengthy, cool fermentation. Racking, primary filtration, and cold stabilization. The wine then spends four months in stainless steel tanks, undergoing filtration prior to bottling in February.

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 Lime and yellow apple notes are nicely spiced and detailed with saline mineral and floral underpinnings through the long finish.

ALCOHOL CONTENT: 13.5%

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