



RED WOLF



QUINTA DA LIXA

MORGADO DA VILA VINHÃO

VINTAGE

2025

VARIETAL

Vinhão

ORIGIN

Vinho Verde

COUNTRY

Portugal

WINE MAKING NOTES

Vineyard age: 24 years | Yield: 5,000 kg/ha

Single vineyard, grapes are harvested at peak maturity to achieve soft, round tannins and concentrated fruit. At the cellar, 60% of the fruit is destemmed before going directly to fermentation tanks, where a cool, extended three-week fermentation takes place.

Vinhão is a unique variety whose color resides in both the skin and the pulp, resulting in a deep, intense red. During fermentation, pump-overs with oxygen introduction are performed five times daily for color stabilization.

After fermentation, the wine is gently pressed at low pressure and separated into two lots: 85% undergoes full malolactic fermentation for a creamy, rounded texture, while the remaining 15% bypasses ML to preserve bright, crisp acidity. The two lots are then blended and bottled.

TASTING NOTES

Vinhão is a bold, distinctive red grape native to Portugal's Vinho Verde region. Deep violet-ruby in color, this wine bursts with fresh blackberry and dark fruit, layered with subtle herbal and resinous notes and a hint of balsamic. Bright and lively on the palate with a long, satisfying finish.

FOOD PAIRING

Grilled fish (mackerel), oysters, lemon dijon chicken, fish tacos, salsa verde caesar salad, feta cheese

ANALYSIS

Alcohol: 13.5%

TA: 7.5 g/l

RS: <1 g/l

RED WOLF IMPORTS

BUILT ON TRADITION. NOT CONSTRAINED BY IT.

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ABOUT THE WINERY

The Meireles family cared for vineyards in the heart of Minho, Vinho Verde for years before deciding to build a small winery, what is now Quinta da Lixa (named for the small surrounding town). Quinta da Lixa is a modern, state of the art facility.

Beyond making wines that express its exceptional terroir, Quinta da Lixa prioritizes conservation and eco-stewardship. The entire vineyard area, 105 hectares, is managed via an Integrated Production System. Natural methods are also preferred in the cellar, for example using gravity for the passage of wine (rather than electricity).

WEBSITE

<https://www.monverde.pt/en/>