

TWIN VINES

HISTORY

Twin Vines is the new Vinho Verde from José Maria da Fonseca. It celebrates the birth of the twin daughters of António Maria Soares Franco, the newest members of the family. Twin Vines is a refreshing white from the Vinho Verde region in the Northern part of Portugal. This versatile, crisp wine pairs well with chicken light pasta entrees, seafood and summer salads.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing wines, Port and Setubal Moscatel. The Soares Franco family owns José Maria da Fonseca and has been involved in the wine business for over 200 years. With over 650 hectares of land under vine in our main wine regions: Península de Setúbal, Alentejo and Douro, José Maria Fonseca also boasts Portugal's largest winery, with capacity to produce 6.5 million litres of wine in a totally computerised operation.

THE WINEMAKER

Domingos Soares Franco, enologist and vice-president, is the youngest of the two representatives of the sixth generation of the family that manages José Maria da Fonseca. He studied in Davis, California, and started working at José Maria da Fonseca in the 1980s. Since then, he has introduced several changes into the wines produced by this company, becoming one of the most innovative new-generation enologists in Portugal. As an enologist, his first major influence was undoubtedly that of his father Fernando Soares Franco. His uncle, António Porto Soares Franco, a man of great vision, also influences him tremendously, among other important achievements, he deserves to be recognized as the creator of Lancers, one of the best known Portuguese wines around the world and José Maria da Fonseca's first international "best seller".



Vinho Verde Region

Twin Vines commemorates the arrival of twin girls, the newest members and 8th generation of the Soares Franco family, owners of José Maria da Fonseca winery.

REVIEWS

2010 Vintage: Wine Advocate, Mark Squires – 85 pts / Wine Spectator, Best Value – 86 pts / Wine Enthusiast, Best Buy – 86 pts

2009 Vintage: Wine Advocate, Robert Parker – 84 pts

2008 Vintage: Wine Spectator, Kim Marcus – 85 pts

2007 Vintage: Tasters Guild Int. Wine Judging 2009 – Gold Medal / Wine & Spirits Magazine – 88 pts

VINTAGE INFORMATION

Classification: DOC

Grapes: Loureiro (70%), Trajadura (15%), Pedernã (10%) and Alvarinho (5%)

Region: Vinho Verde Region

Type of Soil: Granitic soil

Wine Production: 127,500 Litres

Tasting Notes:

Colour: Lime green

Aroma: Tropical fruit, melon, banana and lime

Palate: Fruity with balanced fruit acidity, pleasant

Finish: Medium

Vinification: At 16°C without skin contact

Ageing: None

Date of Bottling: Last bottling in February of 2016

Analyses:

Alcohol – 10%

Total Acidity – 6.0 gr/l tartaric acid

pH – 3.0

Residual Sugar – 14.5 gr/l

Serving suggestions: Should be served at a temperature of 7°C and consumed at 10°C.

Storage: The bottles should be laid down at a temperature of 12°C and 60% humidity.

Shelf Life: Drink while young.

JOSÉ MARIA  DA FONSECA