



Established in 2022, Mendes & Symington is our partnership with legendary Vinho Verde producer, Anselmo Mendes. Our Contacto and Casa de Rodas wines express the unique terroir of the prestigious Vinho Verde DOC in northern Portugal.

CASA DE RODAS 2023

THE WINE

Made and shaped by Anselmo Mendes and the prestigious Monção & Melgaço terroir, this Alvarinho embodies 100 years of winemaking heritage at Casa de Rodas. Originally built in 1566, Casa de Rodas is a historic property in Monção acquired by the Symington family in 2022. The 27.5 hectare estate has a rich history in the Vinho Verde region. In the 1920's it was the first to commercially export Alvarinho wine with the grape variety clearly - and proudly - stated on the label.

THE QUINTA

A typically Minho manor house, in addition to the vineyard and garden area on the property, also includes a chapel dating back to 1768. Casa de Rodas is located in the Monção and Melgaço sub-region, where the climate is temperate with strong Atlantic influences, moderated by the surrounding mountains on both the Spanish and Portuguese sides. During the ripening period, daytime temperatures can reach approximately 30°C, while nighttime temperatures may drop to as low as 10°C. This significant thermal amplitude helps preserve acidity and enhances the varietal aromas. The soils in this region are of granitic origin, with a sandy-loam texture, and are set within deep alluvial deposits characteristic of Monção—an element that greatly contributes to the uniqueness of the wines produced. Combined with the Alvarinho grape variety, these conditions result in wines with floral and citrus aromas, along with a structured, fresh, and long-lasting character.

WINEMAKING

The grapes are harvested manually during the coolest part of the day, ensuring the preservation of delicate varietal aromas. They are swiftly transported to the winery, where they undergo gentle destemming and pressing. The must is then cold-settled at 10°C for 72 hours before undergoing fermentation at a carefully controlled temperature and speed over three weeks. Once fermentation is complete, the wine is separated from the coarse lees and left to mature on fine lees for six months, enhancing its complexity and texture.

PROVENANCE
 Casa de Rodas, Monção

BLEND
 100% Alvarinho

WINEMAKER
 Anselmo Mendes

ALCOHOL
 12.96 %

RESIDUAL SUGAR
 1.5 g/l

ACIDITY
 6 g/l (tartaric acid)

PH
 3.16

MATURATION METHOD
 Ageing on fine lees for 6 months.

TASTING NOTES
 Austere profile, slightly floral and fruity, with a complex aroma and a strong mineral component. On the palate, it has good structure, vibrant acidity, and a long finish.

ALLERGENS
 Contains sulphites.

VEGAN
 Yes

BOTTLE WEIGHT
 395 g