

Appellation Vinho Regional Lisboa

Climate Atlantic

Varieties 60% Malvasia, Galego

Dourado, Jampal, Fernão Pires

Soil Clay-Calcareous

Elevation 110 meters

Vine Age 40 years average

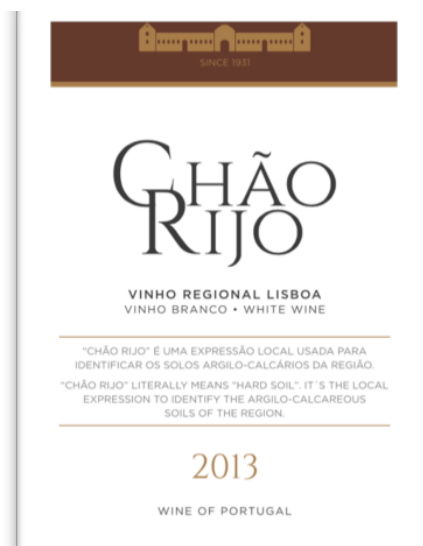
Pruning En Vaso

Farming Lutte Raisonnée

Production 3,600 bottles

Adega Regional de Colares

Chão Rijo Branco



Led by viticulturist/enologist Francisco Figueiredo, the **Adega Regional de Colares** is one of the most conscientious and quality-driven cooperatives in the world of wine. All farming is carried out by hand; organic viticulture is encouraged amongst its partners, and the winemaking is a mixture of tradition and innovation – indigenous yeasts for fermentation in vats and a long elevage in century-old foudre and old barrels. The Adega Regional has worked tirelessly to preserve the rich history of Colares winegrowing and the singularity of the region’s native grapes and profound terroir.

Vinhos Regional de Lisboa is a designation for grapes grown around the city of Lisbon on Portugal’s west coast. In the case of the Adega Regional’s Chão Rijo wines, the grapes come from the Colares, Sintra area, home of some of Portugal’s most famous and age-worthy wines.

The name **Chão Rijo** means literally “hard soil” in Portuguese. This refers to the clay-calcareous soils on which the native Malvasia, Galego Dourado, Jampal, and Fernão Pires grapes grow. These vineyards are located less than 6 miles from the Atlantic Ocean, producing wines low in alcohol, high in acidity, with delicate floral aromatics and saline notes. Grapes were harvested the first week of October, 100% de-stemmed and given 2 hours of skin contact, then wild yeast fermented and raised in vat for 8 months on the lees. The result is a vibrant white wine that truly expresses its Atlantic coast origin, with bright fruit, lively acidity, and seaside salinity. Pair it with your favorite seafood dishes, grilled vegetables, or herb-roasted poultry.