

Germinar 2019



MORE THAN A WINE, AN AWAKENING OF AWARENESS OF EQUAL OPPORTUNITIES

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From the work in the vineyard to the design of the label, it reflects a global social integration project for young people and adults with intellectual and developmental difficulties. A wine that has on its label the genesis of the work of these young people, when served, will raise awareness of equal opportunities and skills and, above all, raise awareness of the valid labour contribution they can make.

Germinar™ wine was created with a strong sense of socio-professional integration - a special selection which incorporates a contribution to equal opportunities. This is the first wine resulting from the project that gave it its name - PROJECT GERMINAR - a social project that involves integration of people from the Valença Branch of APPACDM (the Portuguese Association of Parents and Friends of Mentally Disabled Citizens) working in the vineyard to promote their personal, professional and emotional development, always bearing in mind their skills, adjusted to each individual profile. The project is headed by the Vinho Verde Monovarietal Producers Club, promoted by Soalheiro, on the initiative of a grape-producing couple who are members of the Producers Club - named now Quinta Germinar.

The key driving force behind the project is António Matos who, besides being a wine producer, is also a Senior Social Worker, and is monitoring the young people on-site who have already started working in the vineyards. For the project manager, "the work environment is a great vehicle, a catalyst for social participation, where we can feel integrated as part of something, co-builders of society/reality and ourselves, a place where there is a feeling of self-fulfilment". He points out that, "the aim of the project is to encourage this feeling to germinate in people".

With this launch the expectation of developing a wine that can be economically self-sustaining for this partnership takes shape. The result of a project developed with the genuine desire to create dignity, values and emotions and that values the best of those around us and makes our evolution permanent and unlimited". But the challenge has not stopped at the work in the vineyard. The members of the institution also designed the label and box for the final wine.

Producer
Soalheiro

Region
Vinho Verde "Colheita Seleccionada"

Vinification

Germinar winemaking is aimed at obtaining a mineral, complex and intense wine from the Alvarinho variety. Fermentation takes place in stainless steel with smooth batonage so that the wine maintains all its elegance.

Grape Varieties
Alvarinho

Alcohol (%)
12.5

pH
3.2

Total Acidity (g/dm³)
7

Volatile Acidity (g/dm³)
0.4

Residual Sugar
Dry

{ The values are approximate }

Tasting Notes

Citrus colour, intense and elegante aroma and complex flavour with mineral notes.

Food Suggestions

Ideal for sharing with friends and varied cuisine such as fish, seafood, smoked meat or cheese.