



WHERE
PORTUGAL

WHAT
ROSÉ

WHEN
WHEN LIGHTING
STRIKES

/VĒ-VĒ/ ROSÉ

Do you have this in pink?

WINEMAKER Fernando Moura and Pedro Campos

REGION Vinho Verde

GRAPE VARIETY Espadeiro

SOIL Granitic

AGE OF VINES 15 years (average age)

PRODUCTION 500 Cases



CONCEPTUAL DOPPELGÄNGER

Rosé, pink wine, *The Pink Panther*, the theme from *The Pink Panther*... that's how my brain works and probably how yours works too. Henry Mancini wrote the eponymous theme song that served as the soundtrack for many of my childhood escapades. It is just perfect for sneaking around to and playing spy. Mancini is an American treasure, he is a very prolific composer but most notably themed so many classics. In addition to the *Pink Panther*, he wrote the themes for *Peter Gunn*, *Breakfast at Tiffany's*, *The Great Imposter*, *A Shot in the Dark*, *Moonlight Sonata*, *The Thorn Birds*, *Victor Victoria*, and *The Love Theme from Romeo and Juliet* among many others. But it was that *Pink Panther* tune that always stuck with me. So grab a glass of rosé and get yourself into some shenanigans Peter Sellers style. "What did the pink panther say when he stepped on an ant hill? Dead ant, dead ant... dead ant, dead ant, dead ant..."

VITI/VINI

This very special rose is made from 100% Espadeiro, which has a very low yield and is difficult to farm. It requires a special pruning method which is quite labor intensive. All of this extra work is well worth it, as Espadeiro creates a truly remarkable rosé. Farming is fully sustainable. The estate was recently certified for 'Integrated Production' which refers to a sustainable farming system that places an emphasis on involving the entire vineyard as an ecosystem and the preservation and improvement of soil fertility, as well as a diversified environment. The grapes are harvested by hand and sorted in the field before being carefully transported to the winery completely intact. The whole

grapes then undergo a 10 day cold pre-fermentation maceration, the grapes are then pressed, followed by alcoholic fermentation at a controlled temperature between 16°C and 18°C in stainless steel. After fermentation, the wine spends 3 months on the fine lees. It is then fined with Bentonite (vegan) and lightly filtered before bottling.

PRODUCER

Casal de Ventozela is located in Mogege, Vila Nova de Famalicão, in the heart of the Vinho Verde region of Portugal. The estate has taken on a new life in recent years, but still remains a family business. Relying on the next generation's dedication to maintain and improve the family's project every day. As a family business in the middle of a

highly-competitive wine market, they are vested heavily in the values of excellence, tradition, and innovation, while still keeping a strong focus on the environment and a genuine passion for wine and nature. This is why we chose Ventozela as our partner in Communal's first venture into Portugal. We have seen no shortage of Vinho Verde in our markets, but we have seen a shortage of Vinho Verde that we would want to drink. While no one should ever judge a book by its cover, sadly most of the wines in this category have labels so boring they put you to sleep before the bottle is even open. Our design for Vē-Vē (pronounced Vee-Vee) is inspired by what we hope you'll find inside: Vitality, Vivacity, Verve, and Vibrancy, for whenever the mood strikes!

