

The Enologist Ricardo Pedrosa

The passion of the Oliveira Family to the Quinta de Penso and to the production of Vinho Verde has led to 2003 challenge, create a new concept of Vinho Verde at Quinta de Penso to market the new brand JO.

The vines planted on the Quinta de Penso were in a restructuring process, a process that was continued and used to introduce the Alvarinho and Fernao Pires grapes, the first one showed to be essential for the creation of JO Grande Escolha.

The possibility of implementing a modern viticulture and cared for, which is now visible on the Quinta de Penso, using a experienced workers team, with a endless taste for vineyards, is a key factor in producing good grapes and therefore Wine.

The investment by the owners in the modernization of viticulture and cellar proved crucial, allowing produce exceptional quality grapes and providing conditions for winemaking in a well equipped cellar where you can now apply the most modern benology techniques.

With the predominant Loureiro and Trajadura grape variety designed a balanced white wine, mild and aromatic, which today is the one that represents the largest volume of production, JO Verde Branco.

The JO Verde Tinto Vinhão presents itself as a traditional red wine, and its made in traditional granite mills, keeps all its typical characteristics with a modern twist which allows broaden their consumer.

With the first Alvarinho grapes, has become possible to diversify the supply of wine, instead of creating a single vine variety, we chose to draw a wine with a strong base of Alvarinho enriched with different varieties according to the year, with the option in the first years to fill a selection of Loureiro, so there is the JO Grande Escolha, a mutable wine depending on the viticultural year excellence.