

Tastings.com

the website of the Beverage Testing Institute



Drink what you like, like what you drink.



**Clemen 2008  
Vinho Verde**  
Product of Portugal  
\$11.99. Best Buy!

**92 POINTS**  
(Exceptional)

WORLD WINE CHAMPIONSHIPS AWARD:  
GOLD MEDAL

Yellow straw color with an emerald cast. Fruity aromas of apricot, kiwi, and bubblegum spice follow through on a tangy entry to a dry-yet-fruity light-to-medium body with great acidity and a nice chalk and citrus peel snap on the zippy finish. A superb wine to serve with smoked shrimp or grilled octopus.

Tastings.com

the website of the Beverage Testing Institute



Drink what you like, like what you drink.



**Clemen 2008  
Vinho Verde**  
Product of Portugal  
\$11.99. Best Buy!

**92 POINTS**  
(Exceptional)

WORLD WINE CHAMPIONSHIPS AWARD:  
GOLD MEDAL

Yellow straw color with an emerald cast. Fruity aromas of apricot, kiwi, and bubblegum spice follow through on a tangy entry to a dry-yet-fruity light-to-medium body with great acidity and a nice chalk and citrus peel snap on the zippy finish. A superb wine to serve with smoked shrimp or grilled octopus.

Tastings.com

the website of the Beverage Testing Institute



Drink what you like, like what you drink.



**Clemen 2008  
Vinho Verde**  
Product of Portugal  
\$11.99. Best Buy!

**92 POINTS**  
(Exceptional)

WORLD WINE CHAMPIONSHIPS AWARD:  
GOLD MEDAL

Yellow straw color with an emerald cast. Fruity aromas of apricot, kiwi, and bubblegum spice follow through on a tangy entry to a dry-yet-fruity light-to-medium body with great acidity and a nice chalk and citrus peel snap on the zippy finish. A superb wine to serve with smoked shrimp or grilled octopus.

Tastings.com

the website of the Beverage Testing Institute



Drink what you like, like what you drink.



**Clemen 2008  
Vinho Verde**  
Product of Portugal  
\$11.99. Best Buy!

**92 POINTS**  
(Exceptional)

WORLD WINE CHAMPIONSHIPS AWARD:  
GOLD MEDAL

Yellow straw color with an emerald cast. Fruity aromas of apricot, kiwi, and bubblegum spice follow through on a tangy entry to a dry-yet-fruity light-to-medium body with great acidity and a nice chalk and citrus peel snap on the zippy finish. A superb wine to serve with smoked shrimp or grilled octopus.