

ALVARINHO

{ #01 -the diva variety}

Like a true diva of the white varieties, the Alvarinho reaches unique notes in the Aveleda terroirs. Conducted by the mastery of Aveleda, this variety results in a velvety harmony of tropical and citric aromas.

{ #03 - food pairing}



Sautéed vegetables.



Oysters; asparagus with butter sauce.



Fatty fishes: salmon or tuna.

{ #05 - tasting notes}

Pale yellow with hints of gold. Discreet aromas of grapefruit, lime, tropical fruits and white flowers. On the mouth is incredibly structured and smooth, revealing more prominent notes of orange skin and orange tree flowers.

{ #07 - available in the following packaging}

Bottle: 750 ml Packaging: 12 bottles in cardboard cases Closure: Screw Cap

Bottle type: Long Rhin bottle



{ #02 - technical specifications}

Dry White Wine Region: Regional Minho Country: Portugal Varieties: Alvarinho

Soil: 90% Granite and 10% Schist

Vintage: 2019

Total Acidity (Tartaric Acid): 6,5 g/l Alcoholic content: 12,5% Vol. "Wine Consultant": Valérie Lavigne

{ #04 - serving suggestions}



Temperatures between 50 to 54°F (10° to 12°C).



Drink now or keep.

Good evolution in the bottle.

{ #06 - winemaking process}

A unique varietal from the Alvarinho grape harvested from 2 different terroirs in the Vinho Verde wine region, providing the balance and character of the queen of Portuguese white varieties. The night harvest allows the grapes to keep their freshness and aromatic properties. At the vinification center, the grapes undergo soft pressing at low pressures. The alcoholic fermentation happens in strictly controlled temperatures and the wine is kept in stainless steel vats in contact with lees in order to give more structure and extract all the aromas from the variety.



WINE ENTHUSIAST

Best Buy 90 Points Vintage 2019 WINE ENTHUSIAST
NOVEMBER ISSUE
#4 Top 100 Best Buy Wines for
2019

90 points Vintage 2018



ASIA WINE TROPHY
2019
Gold Medal
Vintage 2018

THE TRADITION AT AVELEDA

More than a renowned brand, Aveleda is a family tradition that began in 1870 and that, 5 generations later, stays true to their values and the production of high quality wines. Located in the heart of the Vinho Verde region, and with 35% market share, Aveleda is now the largest Portuguese exporter of Vinho Verde.

VINHO VERDE REGION

A wine that is blended into the soul of this country. An earth calling that saw Camilo Castelo Branco and Eça de Queiroz fall in love with its rivers and mountains to create beautiful pieces of literature. From Minho to Douro, from the Atlantic ocean to the mountain range of Gerês and Marão, this region spreads across 9 different sub-regions that gather the ideal conditions to create a wine region that is completely unique and that wins the hearts of more and more consumers across the world

AVELEDA CASTAS

The smaller distance between rows and plants results in fewer fruit per vine, conferring better nutrition and more intense flavor. The protected soil preserves the heat by the roots and allows the vine to mature before the Fall equinox rains. This is the care reflected on every bottle of Aveleda Castas which helps to understand the popularity of this range.

VINTAGE 2019

A dry winter featuring gentle temperatures gave way to a campaign filled with great expectations. The critical flowering period was serene for the most precocious varieties and vines, even if struck by the occasional high precipitation periods where some loss was recorded. The typical summer temperatures happened later than usual, only at the beginning of September, pushing the harvest two to three weeks later than the previous year.

AVELEDA PORTFOLIO

150 years of tradition has inspired us to renew our portfolio. Our four classic wines have a new image while still retaining their evergreen spirit, along with five new launches featuring unique details that will surprise you. We invite you to discover the full range of AVELEDA wines.

FONTE CASTAS SOLOS PARCELAS

LOUREIRO & LOUREIRO ALVARINHO ALVARINHO XISTO GRANITO ROSEIRAL CONVENTO

AVELEDA AVELEDA