

AVELEDA

ESTABLISHED 1870

Aveleda Alvarinho 2024

Producer Aveleda SA

Denomination of Origin Vinhos Verdes DOC

Country Portugal

Soil Granit and Schist

Vintage 2024

Grape Varieties Alvarinho

Alcohol Volume 13% Vol.

Residual Sugar <3 g/l

Total Acidity (Tartaric Acid) 5,6 g/L (± 0.5) | **pH** 3,2 a 3,7

Head Winemaker Diogo Campilho | **Winemaker** Susete Rodrigues

Wine Consultant Valérie Lavigne

Harvest 2024

The winter of 2024 in the Vinho Verde region experienced the highest average temperatures since 1931, but the rainfall at the beginning of the cycle helped to replenish the soil's water levels. Spring brought more rain, providing the necessary water for the vine cycle. The summer was hot and dry, but without extremes, favoring the ripening of the grapes. With immense quality, the result of very balanced ripening, this harvest resulted in wines with good presence, structure and a rich and persistent aromatic nature, combining minerality and fruit.

Winemaking Process

A unique varietal from the Alvarinho grape from the Vinhos Verdes wine region, providing a distinct balance and character to the queen of the Portuguese white varieties. Harvesting is done at night to ensure the freshness of the grapes and preserve their aromatic properties. At the vinification center, the grapes undergo gentle, low-pressure pressing. The alcoholic fermentation happens in strictly controlled temperatures, followed by aging in stainless steel vats and bottling.

Tasting Notes

Color | Clear and citrine in color with golden hints.

Aroma | Intense and balanced aroma with delicate notes of grapefruit, orange leaf and white flowers.

Taste | With balanced acidity, combining elegance and freshness, it ends with a firm and persistent finish. Notes of white fruit, orange peel, pineapple and orange blossom.

Awards

DECANTER

91 points | 2023

JAMES SUCKLING

91 points | 2023

Food Pairings

Ideal with gratin vegetables, oysters, asparagus, and fatty fish such as salmon or tuna.

Recommendations

- . Serve at a temperature between 10° and 12°C | 50° to 53,6°F
- . Store horizontally, in a cool place, and away from light
- . Consume within 5 years after bottling



Drink Responsibly.

Bottle model (capacity)

Reno (750ml)

Bottle Seal

Cork (750ml) | Screwcap (750ml)

Cardboard box

6x750ml | 12x750ml

Ingredients &

Nutritional

Information:



Aveleda
Cada vinha tem a sua cultura

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