

AVELEDA

ESTABLISHED 1870

Quinta da AVELEDA



Producer	Aveleda
Region	Vinho Verde
Country	Portugal
Vintage	2015
Grape Varieties	Loureiro and Alvarinho
Soil	Granitical and sandy
Average Production	80hl/ha
Alcohol Volume	11% Vol.
Total Acidity (Tartaric Acid)	6 g/l
Residual Sugar	4 g/l
Conservation	Up to 3 years after bottling date
Winemaker	Manuel Soares
Wine Consultant	Denis Dubourdieu

Vinification Process: produced exclusively with the grapes from the Aveleda Estate, this wine combines the vine-growing quality of the property with the knowledge of Aveleda in the production of white wines of recognized quality. The grapes are carefully pressed at low pressure, followed by alcoholic fermentation at controlled temperatures between 16 and 18°C. After fermentation, the wine goes through ageing in stainless steel tank during which the fine lees are maintained in suspension. Before its bottling, the wine is filtered and cold stabilized.

Tasting Notes: The floral notes of the “Loureiro” are merged to perfection with the fruit of the “Alvarinho”. The result is a complex, elegant wine with a long, persistent after-taste.

Recommendations: Quinta da Aveleda is the ideal choice to accompany refined salads comprising seafood, goat cheese-based starters and dishes made from white meats such as turkey or chicken. It must be drunk very cold at a temperature of 8 to 10°C.

IT IS AVAILABLE IN THE FOLLOWING PACKAGES

BOTTLES	UNITS PER PACKAGE
750 ml	6 and 12 bottles per carton
375 ml	12 bottles per carton



Closure: Cork and Screw Cap