AVELEDA

ESTABLISHED 1870

AVELEDA VINHO VERDE



Producer

Vinho Verde

Country

Portugal

Aveleda

Vintage

2013

Grape Varieties

Loureiro, Trajadura and Arinto

Soil

Granitical and sandy

Average Production

80hl/ha

Alcohol Volume

10% Vol.

Total Acidity (Tartaric Acid)

6,8 g/l

Residual Sugar

15 g/l

Conservation

Up to 2 years after bottling date

Winemaker

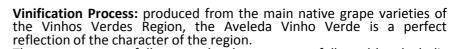
AVELEDA

VERDE

Manuel Soares

Wine Consultant

Denis Dubourdieu



The grapes are carefully pressed at low pressure, followed by alcoholic fermentation at controlled temperatures. Before its bottling, the wine is filtered and cold stabilized.

Tasting Notes: a citrus-coloured, young and balanced wine, it has a smooth, delicate aroma characterised by notes of fresh fruit. In the mouth it is fresh and vibrant.

Recommendations: ideal to be drunk as an aperitif with starters like pineapple and shrimp toasts or accompanying seafood dishes in lemon sauce. It should be drunk very cool at a temperature of 6 to 8°C.

IT IS AVAILABLE IN THE FOLLOWING PACKAGES

BOTTLES UNITS PER PACKAGE

750 ml 6 and 12 bottles per carton

1,5 L 6 bottles per carton



