

# AVELEDA

ESTABLISHED 1870

## AVELEDA VINHO VERDE



<b>Producer</b>	Aveleda
<b>Region</b>	Vinho Verde
<b>Country</b>	Portugal
<b>Vintage</b>	2013
<b>Grape Varieties</b>	Loureiro, Trajadura and Arinto
<b>Soil</b>	Granitica and sandy
<b>Average Production</b>	80hl/ha
<b>Alcohol Volume</b>	10% Vol.
<b>Total Acidity (Tartaric Acid)</b>	6,8 g/l
<b>Residual Sugar</b>	15 g/l
<b>Conservation</b>	Up to 2 years after bottling date
<b>Winemaker</b>	Manuel Soares
<b>Wine Consultant</b>	Denis Dubourdieu

**Vinification Process:** produced from the main native grape varieties of the Vinhos Verdes Region, the Aveleda Vinho Verde is a perfect reflection of the character of the region.

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



**Closure:** Cork and Srew Cap