

# AVELEDA

ESTABLISHED 1870

## AVELEDA VINHO VERDE



<b>Producer</b>	Aveleda
<b>Region</b>	Vinho Verde
<b>Country</b>	Portugal
<b>Vintage</b>	2015
<b>Grape Varieties</b>	Loureiro, Trajadura, Arinto and Azal
<b>Soil</b>	Granitical and sandy
<b>Average Production</b>	80hl/ha
<b>Alcohol Volume</b>	9,5% Vol.
<b>Total Acidity (Tartaric Acid)</b>	6,5 g/l
<b>Residual Sugar</b>	15 g/l
<b>Conservation</b>	Up to 3 years after bottling date
<b>Winemaker</b>	Manuel Soares
<b>Wine Consultant</b>	Denis Dubourdieu

**Vinification Process:** produced with the main native grape varieties of the Vinhos Verdes Region, Aveleda Vinho Verde reflects perfectly 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:** citrus-coloured, young and balanced, it has a smooth, delicate aroma, characterized by notes of fresh fruit. In the mouth it presents a fresh and vibrant taste.

**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 8 to 10°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