

AVELEDA

ESTABLISHED 1870

AVELEDA SOLOS DE GRANITO 2021

An invitation to discover the geologic richness of the Vinho Verde Wine Region. In a Region where granite covers 90% of the surface, this range also explores the rare types of schist that exist and how these different soils reflect on the wines. Wines that show the purity of the soils.



Producer, Country of Origin	Aveleda, Portugal
Region and Denomination of Origin	Vinho Verde DOC
Vintage	2021
Grape Varieties	100% Alvarinho
Alcoholic Volume	12% Vol.
Yield	2Kg/plant
Harvest Method	Handpicked harvesting with selection of berries and cooling of the bunches, followed by gentle pressing at low pressures.
Vinification	Fermentation and extended ageing in stainless steel vats with <i>battonage</i> , followed by extended ageing in bottle.
Total Acidity (Tartaric Acid)	6,3 g/l
Residual Sugar	<4 g/l
Conservation	Up to 10 years after bottling
Head Winemaker	Diogo Campilho
Winemaker	Carla Moura
Wine Consultant	Valérie Lavigne

GRANITE

A granite soil is a naturally poor soil (igneous rock). Very low water retention rate, acidic (low pH) soils, cause many difficulties to the vine, resulting in more mineral, pure and punchy wines.

TASTING NOTES

Elegant and subtle aromas with notes of tropical fruit, ripe citrus and white flowers, jasmine. In the mouth it is tasty, velvety and balanced, accompanied by the freshness of the acidity. Highlights notes of papaya, pineapple, mango and ripe citrus fruit, such as orange and grapefruit, we note slight floral notes. It ends with a tasty and persistent finish.

SPECIFICATIONS

PAIRINGS	Bottle capacity	750 ml
. Fat fishes	Bottle type	<i>Renan Nouvelle Pesante</i>
. Seafood and Rich salads	Closure	Cork
SERVICE TEMPERATURES	Packaging	Cardboard box x 6 bottles
• 10° - 12°C		