

# AVELEDA

ESTABLISHED 1870

## Aveleda Fonte Vinho Verde White 2024

**Producer** Aveleda SA  
**Denomination of Origin** Vinhos Verdes DOC  
**Country** Portugal  
**Soil** Granite (sandy-loam)  
**Vintage year** 2024  
**Varietals** Loureiro, Arinto, Fernão Pires and Trajadura  
**Alcoholic volume** 9,5% vol.  
**Residual Sugar** 15 g/L  
**Total Acidity (Tartaric Acid)** 6,5 g/L ( $\pm$  0,5 g/L) | **pH** 2,8 a 3,6  
**Head Winemaker** Diogo Campilho | **Winemaker** Susete Rodrigues  
**Wine Consultant** Valérie Lavigne

### Harvest 2024

The winter of 2024 in the Vinho Verde region experienced the highest average temperatures since 1931, but the rainfall at the beginning of the cycle helped to replenish the soil's water levels. Spring brought more rain, providing the necessary water for the vine cycle. The summer was hot and dry, but without extremes, favoring the ripening of the grapes. With immense quality, the result of very balanced ripening, this harvest resulted in wines with good presence, structure and a rich and persistent aromatic nature, combining minerality and fruit.

### Winemaking Process

Produced from indigenous grape varieties from the Vinho Verde region, Aveleda Fonte White is the most typical expression of this demarcated region. To ensure the freshness of the grapes and the consequent preservation of their aromatic properties, the harvest takes place at night. Upon arrival at the winemaking center, the grapes undergo a gentle, low-pressure pressing. Alcoholic fermentation takes place in stainless steel vats at controlled temperatures to maintain the most characteristic aromas of the grape varieties.

### Tasting Notes

**Color** | Clear and bright, crystalline appearance and citrus color.

**Aroma** | Extremely elegant, with a fresh and delicate bouquet, marked by notes of green apple and lime.

**Taste** | Crisp and with a penetrating minerality, marked by its freshness and citrus notes.

### Awards

**WINE ENTHUSIAST**

Best Buy | 2023 & 2022

**TORONTO STAR**

Best Buy at LCBO | 2019

### Food Pairings

Ideal with appetizers, vegetarian meals or white meat and fish.

### Recommendations

- . Serve at a temperature between 10° and 12°C / 50°F to 53.6°F
- . Store upright in a cool, dry place away from light
- . Consume within 2-3 years of bottling



Drink Responsibly.

### Bottle model (Capacity)

Reno (0.75L)

Borgonha (1.5L)

Bottle Seal

Cork (0.75L) | Screwcap (0.75L | 1.5L)

Cardboard box

6x750ml | 12x750ml | 6x1.5L

### Ingredients & Nutritional Information:



**Aveleda**  
Cada um sempre se cultiva

V: 01.2025

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