

SOLOS DE GRANITO
por
AVELEDA
ESTABLISHED 1870

**SOLOS
DE GRANITO**

{ #01 - the soil }

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.

{ #03 - food pairing }

Fatty fishes, seafood and rich salads, such as Greek and Mediterrean salads.

{ #05 - tasting notes }

Exuberant aroma with citrus and tropical notes in evidence. Notes of grapefruit and white stone fruits. In the palate is fresh and with a vibrant, intense and full-bodied acidity. Reveals aromas of ripe grapefruit, some tropical fruit and peach. The mineral notes are evident in this wine making it very elegant and concentrated, with a long and persistent finish.

{ #07 - packaging }

Bottles: 750ml
Units per case: 6 bottles - cardboard cases
Closure: Cork
Bottle model: Renan Nouvelle Pesante

{ #02 - technical specifications }

Region and Denomination of Origin: Regional Minho
Country: Portugal
Vintage: 2018
Varietals: 100% Alvarinho
Alcoholic Volume: 13.5% Vol.
Yield: 2 kg / Plant
Bottled: July 2019
Total Acidity (Tartaric acid): 6,0 g/l
Residual Sugar: <4 g/l
Storage: 5 to 10 years after bottling
“Wine Consultant”: Valérie Lavigne

{ #04 - serving suggestions }

 10 to 12 °C / 50 to 54° F

 Drink now or keep
(5 to 10 years after bottling)

{ #06 - winemaking process }

Handpicked grapes with bunch selection.
Grape cooling 12 to 24 h.
Fermentation and ageing in stainless steel vats for 9 months with bâtonnage.
9 months in bottle.



WINE ENTHUSIAST
JUNE EDITION

93 Points
Vintage 2018

PEQUENOS DETALHES, GRANDES VINHOS.

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THE TRADITION AT AVELEDA

More than a renowned brand, Aveleda is a family tradition that began in 1870 and that, 5 generations later, stays true to their values and the production of high quality wines.

Located in the heart of the Vinho Verde region, and with 35% market share, Aveleda is now the largest Portuguese exporter of Vinho Verde.

VINHO VERDE REGION

A wine that is blended into the soul of this country. An earth calling that saw Camilo Castelo Branco and Eça de Queiroz fall in love with its rivers and mountains to create beautiful pieces of literature. From Minho to Douro, from the Atlantic ocean to the mountain range of Gerês and Marão, this region spreads across 9 different sub-regions that gather the ideal conditions to create a wine region that is completely unique and that wins the hearts of more and consumers across the world.

AVELEDA SOLOS

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.

VINTAGE 2018

2018 was atypical in the Vinho Verde region. A long and dry winter caused a significant delay in the vineyard cycle. This was followed by a rainy spring which caused the development of the vine to happen in adverse conditions. Summer was moderate except for an extreme heat wave in the beginning of August that affected new vines and more exposed parcels in the vineyard. Maturation was slow and the dry harvest period allowed for the grapes to reach optimal levels of maturation and allowed a selective harvest of parcels and grape clusters according to each optimal state of maturation.

AVELEDA PORTFOLIO

150 years of tradition has inspired us to renew our portfolio. Our four classic wines have a new image while still retaining their evergreen spirit, along with five new launches featuring unique details that will surprise you. We invite you to discover the full range of Aveleda wines.

FONTE

BRANCO

ROSÉ

CASTAS

LOUREIRO

LOUREIRO
&
ALVARINHO

ALVARINHO

SOLOS

XISTO

GRANITO

PARCELAS

ROSEIRAL

CONVENTO

