

SOLOS DE XISTO
por
AVELEDA
ESTABLISHED 1870

**SOLOS
DE XISTO**

{ #01 - the soil }

The schist is a sedimentary rock created by increased pressure in the sediments, which eventually fuse. Since this rock is easier to break, the root surface of the plant can be deeper. The water retention is higher in the schist soils, what results in wines with deeper concentration, mouth volume and structure.

{ #03 - food pairing }

Fish, seafood and salads.

{ #05 - tasting notes }

Very elegant and smooth aroma with notes of tropical fruit, ripe grapefruit and white flowers. Tasty in the mouth, velvety and balanced by good acidity. It reveals notes of ripe grapefruit, mango and pineapple and a light floral. Long and harmonious aftertaste.

{ #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: August 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
EDIÇÃO JUNHO

92 Pontos
Colheita 2018

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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.

FORTE

BRANCO

ROSÉ

CASTAS

LOUREIRO
&
ALVARINHO

LOUREIRO

ALVARINHO

ALVARINHO

SOLOS

XISTO

GRANITO

PARCELAS

ROSEIRAL

CONVENTO

