

AVELEDA

ESTABLISHED 1870

AVELEDA SOLOS DE XISTO 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

XISTO

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.

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.

PAIRINGS

- Fresh and light fishes
- Seafood and Salads

SERVICE TEMPERATURES

- 10° - 12°C

SPECIFICATIONS

Bottle capacity	750 ml
Bottle type	Renan Nouvelle Pesante
Closure	Cork
Packaging	Cardboard box x 6 bottles