

AVELEDA

ESTABLISHED 1870

AVELEDA MANOEL PEDRO GUEDES 2022

Producer Aveleda SA

Region Vinhos Verdes | **Denomination of Origin** DOC

Country of Origin Portugal

Vintage 2022

Grape Varieties 80% Alvarinho & 20% Loureiro

Soil Granite

Alcohol Volume 13.5% Vol.

Total Acidity (Tartaric Acid) 6.0 g/L (\pm 0.5) | **pH** 2.9 a 3.5

Residual Sugar < 3 g/l

Head Winemaker Diogo Campillho | **Winemaker** Susete Rodrigues

Wine Consultant Valérie Lavigne

Quantity produced 562 bottles 750ml | 91 bottles 1.5L

Vintage 2022

2022 was an excellent year for the Vinho Verde region. After a very dry year, precipitation towards the end of ripening helped the vineyards recover from water stress. Daily ripeness checks allowed us to find the perfect time to harvest, taking into account the grapes' best aromatic potential. The wines are very aromatic, citrusy, and with an intrinsic minerality. On the palate, they are fresh, persistent, and gastronomic.

Winemaking Process

Inspired by the first blend produced at Quinta da Aveleda, only the finest Loureiro and Alvarinho grapes from the best parcels of the Estate are selected for this wine. Harvesting is done manually, and the grapes are transported in small 15kg crates. In the winery, a berry-by-berry selection is made, followed by cooling of the grapes and gentle whole-cluster pressing to extract the must. Fermentation of 50% of the blend takes place in stainless steel tanks and the remaining 50% in French oak barrels. The wine is aged for 8 months: 50% in stainless steel tanks and 50% in French oak barrels (50% new wood and 50% used wood). When preparing the final blend, the best barrels and tanks are selected for the final composition. This blend is then bottled and undergoes a resting period before being released to the market.

Tasting Notes

Color | lemon-yellow with a golden halo.

Aroma | delicate smoky notes of honeysuckle with citrus nuances of lime blossom.

Taste | on the palate, it presents touches of fresh grapefruit, enveloped by the creaminess from the oak aging. A very elegant wine with a long and persistent finish.

Awards

. FALSTAFF

94 points | Vintage 2018

Food Pairings

Ideal with Mediterranean cuisine based on roast fish and grilled white meats. It can also be paired with vegetarian cuisine such as ratatouille and finished with a citrus dessert.

Recommendations

- . Serve at a temperature between 10° and 12°C
- . Store horizontally, in a cool, dry place, and away from light
- . Enjoy now or store for 10 to 15 years



Drink Responsibly.

Bottle model (capacity)
Borgonha (0.75ml | 1.500ml)
Bottle Seal
Cork (0.75ml | 1.500ml)
Cardboard box
1x750ml | 1x1.5L

Ingredients & Nutritional Information:

