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 (± 0,5 g/L) | **pH** 2,8 a 3,6

Head Winemaker Diogo Campilho | Winemaker Susete Rodrigues

Wine Consultant Valérie Lavigne



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

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

Awards

WINE ENTHUSIAST

Best Buy | 2023 & 2022

TORONTO STAR

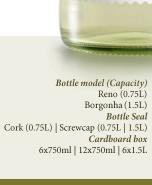
Best Buy at LCBO | 2019

Food Pairings

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

Recommendations

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





AVELEDA

FONTE









