

AVELEDA

ESTABLISHED 1870

AVELEDA SOLOS DE GRANITO 2023

Producer Aveleda SA
Denomination of Origin Vinhos Verdes DOC
Country of Origin Portugal
Soil Granite
Vintage 2023
Grape Varieties Alvarinho
Alcohol Volume 12,5% vol.
Total Acidity (Tartaric Acid) 5,7 g/L (± 0,5) | **pH** 3,1 a 3,8
Residual Sugar <1,5 g/L
Head Winemaker Diogo Campilho | **Winemaker** Susete Rodrigues
Wine Consultant Valérie Lavigne
Bottle date August 2024 | **Quantities** 32 853 bottles

Aveleda Soils. An invitation to discover the geological richness of the region.

In a region where granite covers 90% of the surface, this range also explores the rare schist varieties that exist and how the different soils are reflected in the wines. **Granite** is an igneous rock, naturally poorer in nutrients. With high acidity and a very low water retention index, granite soils cause more difficulties for the plant, resulting in **elegant wines with mineral notes** and **an exuberant, fresh aromatic profile**.

Vintage 2023

The weather conditions in the Vinho Verde region were marked by an abundance of rain and low temperatures during the winter. The spring continued to be rainy, affecting the start of the viticultural cycle. Warm and dry, the summer proved favorable for grape ripening. The harvest, starting on august 16, ended in mid-September. Challenging yet of good quality, this harvest resulted in aromatic wines with a refreshing acidity and a long finish.

Harvest method Manual harvesting with berry selection and bunch cooling, followed by gentle pressing at low pressure.

Vinification and Ageing Fermentation and extended ageing in stainless steel vats with *bâttonage*, followed by extended ageing in bottle.

Tasting notes

Color | Pale yellow color with hints of gold.

Aroma | Aromatic profile of great purity and fruit expression, highlighting citrus and tropical notes.

Taste | Creamy and velvet body, with elegant fruit always in the foreground, showing a lot of freshness. Long and firm finish.

Awards

WINE ENTHUSIAST
94 pontos | Vintage 2022
91 pontos & Best Buy | Vintage 2021

JAMES SUCKLING
92 pontos | Vintage 2023 & 2022

Food Pairings

Ideal with fresh and light fish, seafood and salads .

Recommendations

- . Serve at a temperature between 10° and 12°C / 50°F to 53.6°F
- . Store horizontally, in a cool place, and away from light
- . Consume within 10 years after bottling



Drink Responsibly.

Bottle model (capacity)
Reno (750ml)
Bottle Seal
Cork (750ml)
Cardboard box
6x750ml

Ingredients & Nutritional Information:



Aveleda
Cidade dos sentidos se cultivam

V: 12.2024

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