

AVELEDA

ESTABLISHED 1870

AVELEDA SOLOS DE XISTO 2023

Producer Aveleda SA
Denomination of Origin Vinhos Verdes DOC
Country of Origin Portugal
Soil Schist
Vintage 2023
Grape Varieties Alvarinho
Alcohol Volume 13% Vol.
Total Acidity (Tartaric Acid) 6.0 g/L (\pm 0,5) | **pH** 3,0 a 3,6
Residual Sugar <1,5 g/L
Head Winemaker Diogo Campilho | **Winemaker** Susete Rodrigues
Wine Consultant Valérie Lavigne
Bottle date August 2024 | **Quantities** 35.000 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. **Schist** is a sedimentary rock created by increased pressure on sediments that end up fusing together. A rock that is easier to break down, where the plant's root surface is deeper, and water retention is greater. The wines are **more structured, with more unctuousness and volume in the mouth.**

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 intensity with very evident hints of lime and lemon and a light white flower.

Taste | Velvety and balanced profile, accompanied by a very elegant freshness and a long finish.

Awards

WINE ENTHUSIAST
93 points | Vintage 2023 & 2022
92 points | Vintage 2020

JAMES SUCKLING
93 points | Vintage 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 Vinhos se cultivam

V: 1.2024

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