

AVELEDA

ESTABLISHED 1870

AVELEDA PARCELA DO ROSEIRAL 2023

Producer Aveleda SA
Denomination of Origin Vinho Verdes DOC
Country Portugal
Soil Granite
Vintage 2023
Grape Varieties Alvarinho
Alcohol Volume 13% vol.
Residual Sugar < 1.5 g/L
Total Acidity (Tartaric acid) 5,7 g/L (± 0,5) | **pH** 3,2 a 3,8
Head Winemaker Diogo Campilho | **Winemaker** Susete Rodrigues
Bottle date Maio 2025 | **Quantities** 569 bottles

In the **Parcelas** range, the **best vineyards from Aveleda's estates in the Vinho Verde Region** were selected. These parcels were chosen for their singular characteristics, which include soil quality, ideal altitude, sun exposure, microclimate, and the type of grape cultivated.

Parcela do Roseiral is a very particular and unique parcel of Alvarinho that allows to produce an **Alvarinho of excellence**.

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 harvest with bunch selection

Vinification and Ageing Fermentation at low temperatures. Part of the blend is aged in French oak barrels (80%) and another part in stainless steel (20%). Both are aged in contact with the fine lees for 6 months with *battonâge*. Bottle ageing.

Tasting Notes

Color | Golden yellow.

Aroma | Elegant and delicate with notes of white-fleshed fruit and tropical fruit, with hints of wood.

Taste | Lively, well-integrated acidity that enhances its freshness and structure. The light notes of wood give it a good complexity as a result of the wood-fruit pairing. Notes of mango and pineapple stand out, along with deep hints of honeysuckle. It finishes with a mineral note that remains pleasant

Awards

JAMES SUCKLING	WINE ENTUSIAST	ROBERT PARKER
92 points 2022	93 points 2020 & 2021	91+ points 2020

Food Pairings

. Ideal with rich and tasty fish, light meats, cheeses and some fresh and creamy desserts.

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)
Burgundy Prestige (750ml)
Sealant
Cork (750ml)
Cardboard box
3x750ml

Ingredients & Nutritional Information:



Aveleda
Cidade dos sentidos se cultiva

V: 05. 2025

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