

LOUREIRO
by
AVELEDA
ESTABLISHED 1870

LOUREIRO

{ #01 - the flower variety }

An expressive variety, its exuberance of floral and fruited aromas is impossible to mistake. Through the hands of its masters it stands out with evident structure and density, resulting in a unique concentration.

{ #03 - food pairing }



Salads and fresh vegetables.



Spicy dishes.



Shellfish and sushi.

{ #05 - tasting notes }

Pale yellow as a dominant colour, this wine has a fruity aroma, with hints of grapefruit, lime and jasmin and a mineral and crunchy texture.

{ #07 - available in the following packaging }

Bottle: 750 ml
Packaging: 12 bottles
in cardboard cases
Closure: Screw Cap
Bottle type: Long Rhin bottle

{ #02 - technical specifications }

Medium-Dry White Wine
Region: Vinho Verde DOC
Country: Portugal
Varieties: Loureiro
Soil: Granite and Sand
Vintage: 2019
Total Acidity (Tartaric Acid): 6,5 g/l
Alcoholic content: 11% Vol.
"Wine Consultant": Valérie Lavigne

{ #04 - serving suggestions }



Temperatures between 46 to 50°F
(8° to 10°C).



To enjoy young.

{ #06 - winemaking process }

Made from the most expressive grape variety of the Vinho Verde Wine Region, this varietal sets itself apart for its evident structure and body, the result of a unique viticulture model that produces grapes with higher concentration of aromas. When arriving at the vinification center, the grapes undergo a soft pressing at low pressures. The alcoholic fermentation happens in strictly controlled temperatures and the wine is kept in stainless steel vats in contact with lees in order to extract all the flavors and aromas from the variety.



WINE ENTHUSIAST
Best Buy
90 Points
Vintage 2019



ULTIMATE BEVERAGE
CHALLENGE
Excellent - Highly recommended
90 points
Vintage 2018



ROBERT PARKER
THE WINE
ADVOCATE
90 points
Vintage 2017

SMALL DETAILS, GREAT WINES.

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THE TRADITION AT AVELEDA

More than a renowned brand, Aveleda is a family tradition that began in 1870 and that, 5 generations later, stays true to their values and the production of high quality wines. Located in the heart of the Vinho Verde region, and with 35% market share, Aveleda is now the largest Portuguese exporter of Vinho Verde.

VINHO VERDE REGION

A wine that is blended into the soul of this country. An earth calling that saw Camilo Castelo Branco and Eça de Queiroz fall in love with its rivers and mountains to create beautiful pieces of literature. From Minho to Douro, from the Atlantic ocean to the mountain range of Gerês and Marão, this region spreads across 9 different sub-regions that gather the ideal conditions to create a wine region that is completely unique and that wins the hearts of more and more consumers across the world.

AVELEDA CASTAS

The smaller distance between rows and plants results in fewer fruit per vine, conferring better nutrition and more intense flavor. The protected soil preserves the heat by the roots and allows the vine to mature before the Fall equinox rains. This is the care reflected on every bottle of Aveleda Castas which helps to understand the popularity of this range.

VINTAGE 2019

A dry winter featuring gentle temperatures gave way to a campaign filled with great expectations. The critical flowering period was serene for the most precocious varieties and vines, even if struck by the occasional high precipitation periods where some loss was recorded. The typical summer temperatures happened later than usual, only at the beginning of September, pushing the harvest two to three weeks later than the previous year.

AVELEDA PORTFOLIO

150 years of tradition has inspired us to renew our portfolio. Our four classic wines have a new image while still retaining their evergreen spirit, along with five new launches featuring unique details that will surprise you. We invite you to discover the full range of AVELEDA wines.

FONTE

WHITE

ROSÉ

CASTAS

LOUREIRO
&
ALVARINHO

LOUREIRO ALVARINHO ALVARINHO

SOLOS

XISTO

GRANITO

PARCELAS

ROSEIRAL CONVENTO

