

MANOEL PEDRO GUEDES

by

**AVELEDA**

ESTABLISHED 1870

## MANOEL PEDRO GUEDES

### { #01 - Manoel Pedro Guedes }

Manoel Pedro Guedes is a wine that originates in the year of the celebration of the 150 years of Aveleda in a homage to our founder and reflecting all the mastery and knowledge accumulated since 1870. This is the embodiment of an ancient dream and the perpetuation of the memory of the first wine created by this house. A wine that is the sum of small details that reflect our essence. The profile of this wine is the embodiment of Manoel Pedro Guedes' personality: brave, bold and innovative in everything he did. A man ahead of his time.

### { #03 - vinification }

Manoel Pedro Guedes is a wine that is the result of a meticulous viticulture and winemaking, complemented by a rigorous selection throughout the whole production process. Inspired by the first blend created at Quinta da Aveleda, only the best grapes of Loureiro and Alvarinho coming from the best parcels of the Quinta go into this wine. The harvest is manual and the grapes are transported in small containers of 15kg and cooled on their way to the vinification centre. At this stage, the grapes are berry-picked and then very gently pressed. The wine ferments in stainless steel vats (50%) and in French oak casks (50%) and then ages for 8 months: 50% stainless steel and 50% French Oak where half is new wood and the other half old casks. Only a small portion of the wine is bottled, only the best samples from stainless steel vats and oak casks go into the final blend. This final blend is then bottled and aged for 1 year.

### { #02 - technical specifications }

**Region:** Vinho Verde  
**Country:** Portugal  
**Vintage:** 2018  
**Varieties:** 90% Alvarinho + 10% Loureiro  
**Alcoholic content:** 13.5%  
**Total Acidity (Tartaric Acid):** 6,0 g/l  
**Sugar:** <4 g/l  
**Keeping:** 5 to 10 years after bottling  
**"Wine Consultant":** Valérie Lavigne

### { #04 - serving suggestions }



Temperatures between 50 to 54°F (10° to 12°C).



Drink now or keep. (5 to 10 years after bottling).

### { #05 - available in the following packaging }

**Bottle:** 750ml e 1,5L  
**Packaging:** 1 bottle wooden box  
**Closure:** Cork  
**Bottle type:** Maxima



SMALL DETAILS, GREAT WINES.

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## ARTISAN OF THE FUTURE

“The future of this house, will be the wine” Manoel Pedro Guedes professed while conversing with his foreman. We can think of him as something of a seer, but more than that, Manoel Pedro Guedes always knew that the future will only happen if you make it happen. That is his greatest legacy. Making the future happen every day in each detail. This is our homage to Manoel Pedro Guedes. The future? The future of this house will be the wine.

## 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 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

MANOEL  
PEDRO  
GUEDES

