Vale dos Ares
ALVARINHO

Technical Data

GENERAL DATA
Harvest: 2024
Region: Vinho Verde – Monção e Melgaço
Grape variety: Alvarinho

VINEYARD
Altittude: 150 m-350 m
Soil: Granit/Schist
Exposition: West
Certification: Integrated Prodution

VINIFICATION
The grapes are harvested by hand and transported in plastic food boxes (25kg each), reaching the winery in an average time of 5 minutes, preserving the highest quality of our grapes. When the grapes arrive at the winery are subject to a rigorous selection and underwent a cold skin maceration followed by a soft pressing, at low pressure. The clean must do the fermentation in stainless steel tanks, and after, the wine do 20 months of ageing with the lees, in stainless steel.



HARVEST DAY
August 24-26, 2024

ANALYSES REPORT
Alcohol: 13.0%
Acidity: 7,3 g/L
Sugar: 0.0 g/L
pH: 3.09

TASTING NOTES
Colour: Pale yellow
Aroma: An intense wine with aromas of citric, salty and mineral flavour.
Taste: Harmonious, with good structure and fresh acidity. Texture and long lasting taste.

LOGISTICS DATA
Botteling date: May/2026
Closure: Natural cork – 45mm*24mm
Bottle: Bordalesa premium
Capacity: 750 ml
EAN Bottle: 560 025 3515 075
Bottle per case: 6
Dimensions/case: 24cm*31,5cm*16cm
Case Gross Weight : 8.2 kg
Case Net Weight : 4,7 Kg

FAMILY OWNED WINERY