Vale dos Ares
ALVARINHO

Technical Data

GENERAL DATA
Harvest: 2025
Region: Vinho Verde – Monção e Melgaço
Grape variety: Alvarinho

VINEYARD
Altittude: 200 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 start the fermentation in stainless steel tanks, ate the end, the wine do a stage of 6 months with battonage.



HARVEST DAY
August 20-24, 2023

ANALYSES REPORT
Alcohol: 13.0%
Acidity: 6.7 g/L
Sugar: 0.0 g/L
pH: 3.13

TASTING NOTES
Colour: Pale yellow
Aroma: An intense wine with aromas of peach, pineapple and orange blossom.
Taste: Harmonious, with good structure and balanced acidity. Smooth and long lasting taste

LOGISTICS DATA
Botteling date: March/2026
Closure: Natural cork – 45mm*24mm
Bottle: Bordalesa premium
Capacity: 750 ml
EAN Bottle: 560 025 3515 044
Bottle per case: 6
Dimensions/case: 24cm*31,5cm*16cm
Case Gross Weight : 7.9 kg
Case Net Weight : 4,5 Kg

FAMILY OWNED WINERY