Vale dos Ares
ALVARINHO

Technical Data

GENERAL DATA
Harvest: 2021
Region: Vinho Verde – Monção e Melgaço
Grape variety: Alvarinho

VINEYARD
Altittude: 200 m
Soil: Granit
Exposition: West
Certification: Integrated Prodution

VINIFICATION
The grapes are hand-harvested and promptly transported to the winery, ensuring maximum quality is preserved. Upon arrival, they are foot-trodden and subsequently undergo fermentation with the skins. Following fermentation, the wine is pressed and aged for 24 months in Portuguese chestnut barrels. This is followed by a further 12 months of aging in stainless steel tanks. Once bottled, the wine undergoes an additional 12 months of bottle aging.



HARVEST DAY
Setembro 5-6, 2021

ANALYSES REPORT
Alcohol: 12.0%
Acidity: 8.3 g/L
Sugar: 0.0 g/L
pH: 3.10

TASTING NOTES
Colour: Pale yellow
Aroma: Very fresh and elegant with a citric style and dry nuts
Taste: Full bodied, with good structure and balanced acidity

LOGISTICS DATA
Botteling date: June/2024
Closure: Natural cork – 45mm*24mm
Bottle: Bordalesa premium
Capacity: 750 ml
EAN Bottle: 560 025 3515 099
Bottle per case: 3
Dimensions/case: 32cm*26cm*8.5cm
Case Gross Weight: 4.1 kg
Case Net Weight: 2,25 Kg

FAMILY OWNED WINERY