Villa Alvor White 2024

Producer Aveleda SA **Denomination of Origin Algarve PGI** Country of Origin Portugal

Soil Clay Limestone

Vintage 2024

Varieties Arinto, Antão Vaz, Verdelho, Sauvignon Blanc and Moscatel de Alexandria

Alcohol Volume 12% vol. Residual Sugar < 2,6 g/l

Total Acidity (in Tartaric Acid) 7,2 \pm 0,5 g/l | **pH** 3,24

Head Winemaker Diogo Campilho | Winemaker Rodrigo Gonçalves

Wine Consultant Valérie Lavigne



In the Algarve, 2024 was a year marked by drought, despite the reversal that had taken place at the start of the growing season. The scant rainfall at the start of spring marked the beginning of a dry cycle, without replenishing the plants' water levels. Despite this rigor, the fact that temperatures didn't rise above 35°C defined this year as mild and allowed the ripening of the grapes to extend over time. It was a long, very challenging year, but it produced good volumes and wines with a vibrant, elegant profile and great aromatic intensity

Vinification

The grapes are harvested at their optimal ripeness, and the harvest is mainly done at night to ensure the freshness and aromatic properties of the fruit. Upon arrival at the winemaking center, the grapes undergo gentle pressing at low pressure, followed by vinification in stainless steel tanks at controlled temperatures, aiming to preserve the freshness and primary character of the aromatic profile of the grape varieties.

Tasting Notes

Color | pale lime green, clear and bright.

Aroma | floral notes of geranium, with an herbaceous touch of asparagus. Flavor | balanced acidity, tropical notes of papaya and pineapple with hints of tangerine peel.

Awards

WINE ENTHUSIAST

BEST BUY | Vintage 2023

JAMES SUCKLING

91 points | Vintage 2021

Food Pairings

Ideal with salads and fresh vegetables, grilled fish, and seafood rice.

Recommendations

- . Serve at a temperature between 8° and 10°C / 46.4°F to 50°F
- . Store upright in a cool, dry place away from light
- . Consume within 5 years after bottling



Ingredients & Nutritional





Orink Responsibly















