



VILLA ALVOR

ALGARVE

VILLA ALVOR WHITE

Born and bred in Alvor. A blend of the best white grape varieties of Algarve – exuberant and fruity – it is the authentic expression of the Algarve terroir. A perfect wine to pair with Algarve.



Specifications

Bottle capacity: 750ml

Bottle model: bordeaux, white

Closure: cork

Package: cardboardbox 6 bottles

Producer	Aveleda
Denomination of Origin	IG Algarve
Country of Origin	Portugal
Vintage	2021
Varieties	Arinto, Sauvignon Blanc, Antão Vaz and Verdelho
Soil	Limestone soils
Alcohol Volume	13% Vol.
Total Acidity (in Tartaric Acid)	6,3 g/l
Residual Sugar	<4 g/l
Conservation	Should be drunk while young, but suit to age in bottle for 3 years after bottling date.
Oenologist	Rodrigo Gonçalves
Wine Consultant	Valérie Lavigne

VINTAGE 2021

The year 2021 in the Algarve region was particularly dry, however, as it was not very hot, the water stress of the vines was easily managed by light rains throughout the year. Despite the climatic differences, the vineyard behaved well, and the harvest started in August, as planned, with the Moscatel-Galego-Roxo variety, followed by the white grapes and then the red grapes in September. Another year in which the quality of the whites and rosés exceeds the prognosis, producing very fruity and fresh wines due to the freshness of the year and the excellent decision on the harvest date.

VINIFICATION

A careful selection of grapes in their optimal state of maturation that are softly pressed and then ferment at low temperatures in stainless steel vats so that they preserve all the primary aromas and freshness of the fruit.

TASTING NOTES

This white wine brings to life two elements very characteristic of the Algarve environment - the ocean and citrus fruits. The first impact on the nose offers us precisely these notes of lemon, white fruit and sea air, which give us an immediate feeling of freshness. In the mouth this freshness is amplified by the very lively acidity, and a touch of saltiness that makes it more complex and appetizing. It is the perfect accompaniment to the Algarve gastronomy so focused on the sea.

FOOD PAIRINGS

- Grilled or roasted fish
- Vinaigrette salads or vegetables with balsamic vinegars
- Fish or seafood curry

SERVICE TEMPERATURE

- 8° to 10°C