



# VILLA ALVOR

ALGARVE

## VILLA ALVOR ROSÉ

*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 the Algarve.*



### Specifications

**Bottle capacity:** 750ml

**Bottle model:** bordeaux, white

**Closure:** cork

**Package:** cardboardbox 6 bottles

<b>Producer</b>	Aveleda
<b>Denomination of Origin</b>	IG Algarve
<b>Country of Origin</b>	Portugal
<b>Vintage</b>	2021
<b>Varieties</b>	Syrah, Aragonês and Trincadeira
<b>Soil</b>	Limestone soils
<b>Alcohol Volume</b>	12,5% Vol.
<b>Total Acidity</b> (in Tartaric Acid)	6,3 g/l
<b>Residual Sugar</b>	<4 g/l
<b>Conservation</b>	Should be drunk while young, but suit to age in bottle for 3 years after bottling date.
<b>Oenologist</b>	Rodrigo Gonçalves
<b>Wine Consultant</b>	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 true Mediterranean rosé we achieve the union between land and sea. The aromas of orange blossom and stone fruit, with some hints of wild berries, are tempered by the freshness of the sea that never fails to make itself felt. It is a soft rosé in the mouth, with a fresh acidity and a velvety texture that envelops and lingers.

### FOOD PAIRINGS

- Seafood dishes
- Mushroom risotto
- Spicy dishes with fish or vegetables like curry or moquca

### SERVICE TEMPERATURE

- 8° to 10°C