



VILLA ALVOR

ALGARVE

VILLA ALVOR SINGULAR SAUVIGNON BLANC

The singularity of Sauvignon Blanc in the Algarve terroir. The purity of the variety is highlighted in a surprising way: exuberant and tropical, yet delicate and fresh. All the originality of Algarve in a wine.

Producer	Aveleda
Denomination of Origin	IG Algarve
Country of Origin	Portugal
Vintage	2021
Varieties	Sauvignon Blanc
Soil	Limestone soils
Alcohol Volume	12,5% 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 5 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

Only the best grapes of Sauvignon Blanc are selected for this wine. The grapes go through a short maceration period and then are softly pressed before fermenting at low temperatures in stainless steel vats. This process helps to preserve all primary aromas and characteristics of the variety. The wine's smooth texture is achieved through fermentation and a small aging period on lees.

TASTING NOTES

Reveals the purity of Sauvignon Blanc. Because it is so internationally recognized, the unusual expression of this variety in the Algarve terroir gains even more strength. On the nose, the exuberance of tropical notes combines two oceanic components: the vegetable, which reminds us of seaweed, and the minerality that brings us the sea. Fermentation in stainless steel and ageing on lees gives it an interesting volume in the mouth, enriched by a touch almost of rock when tasted. An experience that gains life and persistence due to its fresh acidity.

FOOD PAIRINGS

- Asian foods (specially with strong spices or sweet & sour sauce)
- Fish and seafood stews

SERVICE TEMPERATURE

- 8° to 10°C



Specifications

Bottle capacity: 750ml

Bottle model: burgundy

Closure: cork

Package: cardboardbox 6 bottles