



VILLA ALVOR

ALGARVE

VILLA ALVOR DOMUS WHITE

Domus = home in Latin. In Roman times, it was at the Domus that you would welcome guests with the very best that you had. It's under this premise that Villa Alvor shares with you the best from our terroir and our estate.

Producer	Aveleda
Denomination of Origin	IG Algarve
Country of Origin	Portugal
Harvest	2019
Varieties	Verdelho, Sauvignon Blanc
Soil	Argilo-calcários
Gradação Alcoólica	12,5% Vol.
Total Acidity (in Tartaric Acid)	6,3 g/l
Residual Sugar	<3 g/l
Conservation	It can be consumed young, but suitable for aging up to 10 years after bottling.
Oenologist	Rodrigo Gonçalves
Wine Consultant	Valérie Lavigne

VINTAGE 2019

Year of extreme drought but given the specificities of our terroir (sea and mountains), this factor was less impacting than in the rest of the region. There was a loss of production due to a lack of blooming, but the attitude we had in pruning to allow us to balance the development of the grape varieties, framing their maturation in a more homogeneous way. The harvest went smoothly: starting in mid-August with Moscatel-Galego-Roxo and Sauvignon Blanc and ending on September 20th with Touriga Nacional. High quality expectations, especially in the whites.

VINIFICATION

The grape varieties that best expressed themselves in Algarve terroir in 2018: Madeira Verdelho and Sauvignon Blanc were vinified at low temperatures in stainless steel containers in order to preserve freshness and primary aromas. The wine was aged 4 months sur lie in used oak barrels and a further 3 months in bottle, resulting in a perfect integration of aromas

TASTING NOTES

Aromas of peach and green pear merge with notes of pepper, elderflower and fresh touches of passion fruit. A unique and unrepeatable wine to share on special occasions.

HARMONIZAÇÕES

- Salads and fresh vegetables.
- Spicy dishes.
- Seafood and fish.

SERVICE TEMPERATURE

- 10° to 13°C



Specifications

Bottle capacity: 750ml
Bottle model: burgundy
Closure: cork
Package: wood box 3 bottles