



VILLA ALVOR  
ALGARVE

## VILLA ALVOR SINGULAR MOSCATEL-GALEGO-ROXO ROSÉ

*The uniqueness of Moscatel-Galego-Roxo in Algarve terroir. The purity of this traditional Algarve grape variety is evidenced in a unique and unexplored way: freshness and juicy aromas in harmony with mineral notes., bring us a very special result in an unforgettable rosé.*

<b>Producer</b>	Aveleda
<b>Denomination of Origin</b>	IG Algarve
<b>Country of Origin</b>	Portugal
<b>Vintage</b>	2021
<b>Varieties</b>	Moscatel-Galego-Roxo
<b>Soil</b>	Limestone soils
<b>Alcohol volume</b>	12,5% Vol.
<b>Total Acidity</b> (in Tartaric Acid)	6,7 g/l
<b>Residual sugar</b>	<4 g/l
<b>Conservation</b>	Should be drunk while young, but suit to age in bottle for 5 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

Only the best grapes of Moscatel-Galego-Roxo 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

Orange blossom and stone fruit aroma - such as peach and white plum. The initial contact with the grape skins, followed by the fermentation in stainless steel and ageing on lees, allow the freshness of the fruit to be preserved, while adding a more engaging, complex, and silky side. A surprising and fresh rosé, a tribute to Mediterranean nature.

### 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