



VILLA ALVOR

ALGARVE

VILLA ALVOR SINGULAR NEGRA-MOLE

A tribute to this native Algarvian grape variety, unique in the world, which found in this terroir its most iconic expression. All the originality of the Algarve in a wine.



Producer	Aveleda
Denomination of Origin	IG Algarve
Country of Origin	Portugal
Vintage	2021
Varieties	Negra-Mole
Soil	Limestone soils
Alcohol volume	13,5% Vol.
Total Acidity (in Tartaric Acid)	4,63 g/l
Residual sugar	<2,1 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, such as Negra-Mole, in September. Another year in which the quality of the reds 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 Negra-Mole are selected for this wine. The grapes are macerated for 4 days and then undergo the process of pumping over for 10 days. The fermentation occurs at 22° in order to preserve the most delicate primary aromas. The smooth texture of the wine and the perfect integration of aromas are the result of 8 months aging in French-Oak barrels, followed by 4 months of aging in bottle.

TASTING NOTES

The red and white berries, mixed in the same bunch, are the origin of a smooth and fresh red wine, with a velvety texture. The aromas, of forest fruits and wildflowers, have their first expression on the nose and then expand in the mouth. The tannins are extremely round, a characteristic that is reinforced by the short stage in wood barrels, leaving a velvety sensation. With its smooth tannins, the freshness of this wine is more evident, leaving a pleasant sensation in the mouth and an aroma that lingers at the end of the tasting.

FOOD PAIRINGS

- Tuna Carpaccio
- Octopus dishes

SERVICE TEMPERATURE

- 14° to 16°C

Specifications

Bottle capacity: 750ml

Bottle model: burgundy

Closure: cork

Package: cardboard box 6 bottles