

Villa Alvor Singular Alicante Bouschet 2022

Producer Aveleda SA
Region Algarve | **Denomination of Origin** IG
Country of Origin Portugal
Vintage 2022
Varieties 100% Alicante Bouschet
Soil Clay Limestone
Alcohol Volume 13.5% Vol.
Residual Sugar 0 g/l
Total Acidity (in Tartaric Acid) 6,27 g/l | **pH** 3.68
Head Winemaker Diogo Campilho | **Winemaker** Rodrigo Gonçalves
Wine Consultant Valérie Lavigne

Vintage 2022

2022 was for Villa Alvor one of the longest harvests, starting in the first week of August and extending until the second week of October, in order to maximize the quality of our grapes. The increase in the new vineyard area allowed us to have 50% more production, compared to the previous year. The wines from the 2022 harvest are elegant and aromatic.

Vinification

The finest Alicante Bouschet grapes are hand-harvested and carefully selected. They are gently crushed and macerated for 3 days in stainless steel tanks at a temperature of 10°C. This process is followed by alcoholic fermentation at a controlled temperature lasting approximately 10 days. After a gentle pressing in a pneumatic press, malolactic fermentation takes place in stainless steel vats, and when completed, the wine is transferred to 500L French oak barrels for a smooth aging process over 10 months. This allows for subtle evolution without excessive wood extraction, preserving the fruit character. After bottling, the wine undergoes a 4-month aging process in the bottle.

Tasting Notes

Color | Clear, bright, and intense ruby red.

Aroma | Extremely elegant, with a youthful and fruity profile, characterized by notes of ripe red fruit.

Flavor | Good aromatic intensity, highlighting the presence of ripe red fruit notes, velvety structure, silky texture, and good unctuousness marked by the presence of smooth and soft tannins.

Awards

WINE ENTHUSIAST
91 Points | Vintage 2019

MAGAZINE "ESCANÇÃO"
90 Points | Vintage 2018

Food Pairings

Ideal with cheese platters, Partridge stew and Game or White meat roasts.

Recommendations

- Serve at a temperature between 16° and 18°C
- Store in a dry and cool place, away from light
- Suitable for immediate consumption, with the potential to evolve in bottle for up to 5 years



Drink Responsibly.

Bottle 750 ml
Bottle Model
Burgundy Cinnamon
Closure Cork
Cardboard Box
6x750ml

More infos:

