



Verde DOC wines

VELLUS ALVARINHO

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WINE | YEAR

Vellus Alvarinho | 2025

TYPE

White Wine

APPELLATION

Vinho Verde DOC

GRAPES

Alvarinho.

WINEMAKERS

João Gaspar e Leandro Amaro.

TASTE

Fresh, full-bodied, good acidity, mineral, complex, elegant, well balanced.
Citrus colour with straw highlights. Citric fruits, peach, tropical fruits and very floral.

PAIRING TIPS

To accompany seafood, appetizers and light dishes. It shall be served at 10°C - 12°C.
Delicious to drink young but can age well until 3 years after the harvest.
Keep the bottle rather on vertical. Protect from sunlight, high temperatures and humidity.

ORIGIN

Sub-region of Monção e Melgaço in a mainly granitic soil region at 100-300m height.

VINIFICATION

20 days in Steel vats with controlled temperatures: 14°C-16°C.

AGEING

Young. In steel Vats.

ALCOHOL
12,5%

TOTAL ACIDITY
4,5 - 7,5 g/L

VOLATILE ACIDITY
4 - 6 g/L

TOTAL SUGARS
4 - 6 g/L

PRODUCT_
EAN13 - 5600795204161

BOX_
ITF-14 - 15600795204182

