

AVELEDA

ESTABLISHED 1870

AVELEDA MANOEL PEDRO GUEDES 2023

Producer Aveleda SA

Denomination of Origin DOC Vinhos Verdes

Country of Origin Portugal

Soil Granite

Vintage 2023

Grape Varieties Alvarinho & Loureiro

Alcohol Volume 13% Vol.

Residual Sugar < 1.5 g/l

Total Acidity (Tartaric Acid) 6.4 g/L (± 0.5) | pH 3.2 to 3.8

Head Winemaker Diogo Campilho | **Winemaker** Susete Rodrigues

Wine Consultant Valérie Lavigne

Quantity produced 632 bottles **750ml** | 100 bottles **1.5L**

Vintage 2023

Weather conditions in the Vinho Verde region were marked by abundant rainfall and low temperatures during the winter. Spring continued to be rainy, affecting the start of the wine cycle. Hot and dry, the summer proved favorable for grape ripening. The harvest began on August 16 and ended in mid-September. Challenging and of good quality, this harvest was the origin of aromatic, long wines with refreshing acidity.

Winemaking Process

Inspired by the first blend produced at Quinta da Aveleda, only the finest Loureiro and Alvarinho grapes from the best parcels of the Estate are selected for this wine. Harvesting is done manually with gentle and low-pressure pressing. The grapes are transported in small 15kg crates. In the winery, a berry-by-berry selection is made, followed by cooling of the grapes and gentle whole-cluster pressing to extract the must. Fermentation of 50% of the blend takes place in stainless steel tanks and the remaining 50% in French oak barrels. The wine is aged for 8 months: 50% in stainless steel tanks and 50% in French oak barrels (50% new wood and 50% used wood). When preparing the final blend, the best barrels and tanks are selected for the final composition. This blend is then bottled and undergoes a resting period before being released to the market.

Tasting Notes

Color | Lemon-yellow with a golden halo.

Aroma | Very expressive in white fruit, with great delicacy and some citrus. As a result of ageing in barrels, there is a slight smoky touch that gives it complexity.

Taste | On the palate, it reveals freshness and balance, lively acidity, an enveloping texture and a long, delicately mineral finish.

Awards

.50 GREAT WHITE WINES OF THE WORLD

94 points | Vintage 2023

.WINE ENTHUSIAST

92 points | Vintage 2022

.JAMES SUCKLING

94 points | Vintage 2022

Food Pairings

Ideal for accompanying Mediterranean dishes based on roasted fish and grilled white meats. It can also be paired with cheeses and some fresh, creamy desserts.

Recommendations

- . Serve at a temperature between 10º and 12ºC | 35º to 53,6ºF
- . Store horizontally, in a cool, dry place, and away from light
- . Great ageing potential. Enjoy now or store for up to 10 years after bottling.



Drink Responsibly.

Bottle model (capacity)

Borgonha (0.75ml | 1.500ml)

Bottle Seal

Cork (0.75ml | 1.500ml)

Cardboard box

1x750ml | 1x1.5L

Ingredients &

Nutritional

Information:



Aveleda
Cede os sonhos se cultivam

V: 07.2025

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