

# AVELEDA

FAMILY VINEYARDS SINCE 1870

VINHO *Espumante* BRUTO

## AVELEDA ESPUMANTE BRUTO

**Producer** Aveleda SA

**Region** Vinhos Verdes | **Denomination of Origin** DOC

**Country** Portugal

**Vintage** NA

**Grape Varieties** 50% Arinto & 50% Loureiro

**Soil** Granite

**Alcohol Volume** 11.5% Vol.

**Residual Sugar** <3g/L

**Total Acidity (Tartaric Acid)** 4.8 g/L ( $\pm 0.5$ ) | **pH** 3.00 to 3.6

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

**Wine Consultant** Valérie Lavigne

### Vintage 2023

The weather conditions in the Vinho Verde region were marked by an abundance of rain and low temperatures during the winter. The spring continued to be rainy, affecting the start of the viticultural cycle. Warm and dry, the summer proved favorable for grape ripening. The harvest, starting on August 16, ended in mid-September. During the harvest, maturity control identified the Arinto and Loureiro plots best suited for producing must with the ideal balance of alcohol, acidity, and pH - a crucial trilogy for crafting excellent sparkling wine. During the night harvest, care was taken to ensure that the grapes were at their optimal point of balance.

### Winemaking Process

The grapes undergo gentle, low-pressure pressing, followed by the first fermentation in stainless steel tanks under controlled temperatures. A specific yeast strain, as neutral as possible, is selected to ensure the desired aromas for the second fermentation. After the first fermentation, the wine ages on fine lees with weekly bâtonnage. Part of the batch is aged in wooden barrels to develop tertiary aromas, enhancing aromatic complexity with rich, toasted notes. The second fermentation occurs in a pressurized stainless-steel tank with agitators that keep the lees in suspension during the sparkling wine process, continuing the bâtonnage process and adding more structure and complexity. The lower temperature of the second fermentation, between 12° and 14°C, ensures a fine and persistent bubble.

### Tasting Notes

**Color** | Clear and crystalline appearance, with a bright lemon color.

**Aroma** | Delicate aroma, medium-intensity aromatic profile, with notes of white fruit and some brioche.

**Taste** | Vibrant and youthful, offering impressive aromatic complexity with a creamy, velvety texture. Displays mineral and delicate fruity notes, layered with subtle hints of toast. Fine, persistent bubbles enhance the fresh, clean finish. Its balanced acidity makes it smooth, elegant and with a long finish.

### Food Pairings

It can be enjoyed as an aperitif with snacks or mild cheeses and pairs well with grilled or roasted fish, shellfish, and Japanese cuisine. It also complements citrus desserts perfectly, such as lemon tart and orange sorbet.

### Recommendations

- . Serve at a temperature between 6° and 8°C
- . Store horizontally, in a cool place, and away from light
- . Consume within 3-4 years after bottling



Seja responsável. Beba com moderação.

**Modelo garrafa (Capacidade)**  
Espumante (0.75L)

**Vedante**  
Rolha Cortiça  
**Caixa cartão**  
6x750ml

**Ingredientes & Informação Nutricional:**

