

PARCELA DO ROSEIRAL

por

AVELEDA

ESTABLISHED 1870

PARCELA DO ROSEIRAL

{ #01 - the parcel }

Behind the family house at Aveleda, there was a rose garden. In this little patch of heaven, at Parcela do Roseiral, now grows a harmonious and elegant Alvarinho that, vintage after vintage, surprises by its consistent balance. With the same gentle touch spared to the roses, the harvest is done by hand, and is saved for the end of the season. A true family treasure kept by the ancient traditions.

{ #03 - food pairing }

Rich and tasty fish, light meats.
Also accompanies cheeses and some fresh and creamy desserts.

{ #05 - tasting notes }

Aroma of citrus and tropical fruit, with oak nuances standing out with the glass swirl. In the palate, the aromas of tropical fruit are more evident (mango and pineapple), together with more specific aromas of honeysuckle and ripe grapefruit. An extremely balanced wine with excellent acidity and an amazing balance between minerality and fruit. A very delicate and smooth wine, with a good mouth' middle and a long finish where it stands out the ageing in oak barrels.


{ #07 - packaging }


Bottles: 750ml
Units per case: 3 bottles - cardboard horizontal cases
Closure: Cork
Bottle model: Burgundy Prestige

{ #02 - technical specifications }

Region and Denomination of Origin: Regional Minho
Country: Portugal
Vintage: 2018
Varietals: 100% Alvarinho
Alcoholic Volume: 13.5% Vol.
Terroir: Walled parcel (clos). Granitic soil, with high natural fertility that has a marked influence on the aromatic component of the Alvarinho variety.
Sun exposure: West-facing parcel.
Yield: 1,5 kg / Plant
Bottled: August 2019; 1650 bottles.
Total Acidity (Tartaric acid): 6,0 g/l
Residual Sugar: <4 g/l
Storage: 5 to 10 years after bottling
"Wine Consultant": Valérie Lavigne

{ #04 - serving suggestions }

 10 to 12 °C / 50 to 54° F

 Drink now or keep
(5 to 10 years after bottling)

{ #06 - winemaking process }

Handpicked grapes with bunch selection.
Grape cooling 12 to 24 h.
70% fermentation and ageing in stainless steel vats; 30% fermentation and ageing in french oak barrels.
9 months in bottle.



WINE ENTHUSIAST
CELLAR SELECTION

94 Points
Vintage 2018

SMALL DETAILS, GREAT WINES.

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THE TRADITION AT AVELEDA

More than a renowned brand, Aveleda is a family tradition that began in 1870 and that, 5 generations later, stays true to their values and the production of high quality wines.

Located in the heart of the Vinho Verde region, and with 35% market share, Aveleda is now the largest Portuguese exporter of Vinho Verde.

AVELEDA PARCELAS

Terroir takes the lead role in this range of wines where, in each vintage, we choose the best parcels from Aveleda's vineyards in the Vinho Verde region.

VINHO VERDE REGION

A wine that is blended into the soul of this country. An earth calling that saw Camilo Castelo Branco and Eça de Queiroz fall in love with its rivers and mountains to create beautiful pieces of literature. From Minho to Douro, from the Atlantic ocean to the mountain range of Gerês and Marão, this region spreads across 9 different sub-regions that gather the ideal conditions to create a wine region that is completely unique and that wins the hearts of more and consumers across the world.

VINTAGE 2018

2018 was atypical in the Vinho Verde region. A long and dry winter caused a significant delay in the vineyard cycle. This was followed by a rainy spring which caused the development of the vine to happen in adverse conditions. Summer was moderate except for an extreme heat wave in the beginning of August that affected new vines and more exposed parcels in the vineyard. Maturation was slow and the dry harvest period allowed for the grapes to reach optimal levels of maturation and allowed a selective harvest of parcels and grape clusters according to each optimal state of maturation.

AVELEDA PORTFOLIO

150 years of tradition has inspired us to renew our portfolio. Our four classic wines have a new image while still retaining their evergreen spirit, along with five new launches featuring unique details that will surprise you. We invite you to discover the full range of Aveleda wines.

FORTE

BRANCO

ROSÉ

CASTAS

LOUREIRO

&

ALVARINHO

ALVARINHO

SOLOS

XISTO

GRANITO

PARCELAS

ROSEIRAL

CONVENTO

