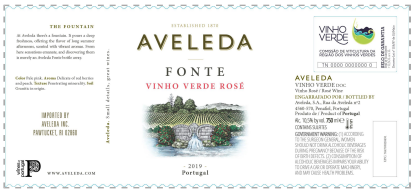
AVELEDA

AVELEDA 'FONTE' VINHO VERDE ROSE

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This Wine



TECHNICAL DETAILS

Estate
At Aveleda, innovating is a family tradition. Here, we mix the empirical knowledge in winegrowing acquired through the ages with the latest technology and techniques available.

Winemaking
Aveleda Fonte Rosé is a typical rosé profile from the Vinho Verde Wine Region. The night harvest allows the grapes to keep their freshness and, consequently, preserve their aromatic properties. This rosé is made using the direct pressing method: when arriving at the vinification center, the grapes are directly pressed at low pressures to avoid skin contact. The alcoholic fermentation happens in stainless steel vats under strictly controlled temperatures to preserve the most typical aromas of the varieties. Fermentation happens in contact with lees in order to keep the freshness of the wine.

Food Suggestions
Pairs well with dim sums, mushroom risotto, desserts such as strawberry cake, as well shellfish such as crab and lobster.

TASTING NOTES

Pale rose, in the typical Provence style, this wine is elegant and fruity, with a crisp and delicate bouquet marked by notes of red berries and flowers. The velvet-smooth-texture and penetrating minerality make this wine extremely gastronomic, perfect to pair with dishes with delicate aromas.

A grape blend of Azal Tinto, Touriga Nacional and Espadeiro.

VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- Family-Owned
- ABV%: 10.5
- Class: Rose

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