

AVELEDA

AVELEDA 'SOLOS DE XISTO' VINHO VERDE ALVARINHO

VINHO VERDE • PORTUGAL • EUROPE

TECHNICAL DETAILS

The Estate

Aveleda Solos de Xisto is produced with the best Alvarinho bunches from Aveleda grown in schist soils. The harvest is manual with cluster selection. The grapes are cooled until arriving at the winemaking center where they undergo soft pressing at low pressures. Alcoholic fermentation and aging happen in stainless steel vats, where the wine ages for 9 months with bâtonnage. The wine remains in bottle for another 9 months before being released.

Wine Making

With a beautiful hue of pale yellow, Aveleda Solos de Xisto is discreet on the nose with delicate aromas of jasmine and ripe peaches. On the palate, the structure is velvety and creamy, blending in perfection with the more gourmand notes of mangoes, peaches and ripe grapefruit. It's an extremely elegant wine and this harmony of aromas makes it perfect to enjoy by itself or pairing with more delicate dishes.

Food Suggestions

Pairs well with salads with rich sauces, lobster chowder, ceviche, eggplant, and goat cheese.

TASTING NOTES

Distinct textural depth, with a silky mouthfeel, enhancing the overall complexity and structure of the wine. Intense acidity that lingers, full palate feeling, very persistent. Grapefruit, mango and floral aromas.

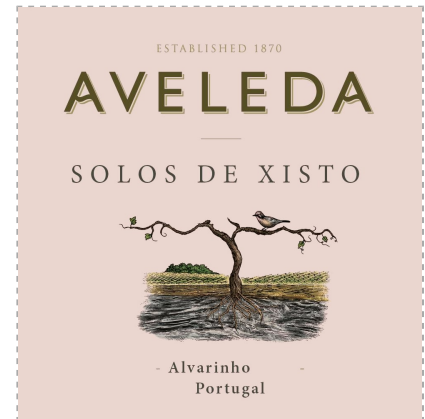
Alvarinho grape blend.

This wine contains allergens, sulfites.

[2022 Tech Sheet](#)

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (6 pc)
- Vegan-Friendly
- Family-Owned
- ABV%: 12
- Class: White

REVIEWS

Wine Enthusiast | 93 Points

James Suckling | 92 Points

WWW.AVELEDA.COM/EN/ABOUT-US/HISTORY

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

