

AVELEDA

AVELEDA 'SOLOS DE GRANITO' VINHO VERDE ALVARINHO

AMARANTE • VINHO VERDE • PORTUGAL • EUROPE

TECHNICAL DETAILS

The Estate

Aveleda Solos de Granito is produced with the best Alvarinho bunches from Aveleda grown in granite soils. The harvest is manual with cluster selection. The grapes are cooled until arriving at the vinification center where they undergo soft pressing at low pressures.

Wine Making

Alcoholic fermentation and aging happen in stainless steel vats, where the wine ages for 9 months with bâtonnage. The wine rests in bottle for another 9 months in bottle before being released.

Food Suggestions

Pairs well with salmon with mango sauce, seafood curry, cheese platter with soft cheese, Greek salad with yogurt sauce, smoked trout, or shrimp salad.

TASTING NOTES

Bright pale yellow hue, Aveleda Solos de Granito has an exuberant aromatic profile where citrus fruits, green apples and mineral notes are abundant. The mouth has a strong mineral attack, followed by a crisp acidity and aromas of ripe grapefruit and green peaches. With a vigorous structure, this alvarinho varietal is concentrated, direct and straight to the point. Incredibly long finish.

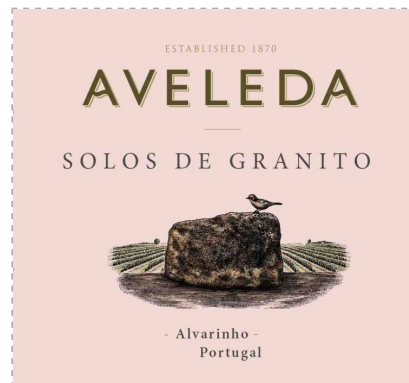
Alvarinho grape blend.

This wine contains allergens, sulfites.

[2022 data Sheet](#)

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (6 pc)
- Vegan-Friendly
- Family-Owned
- ABV%: 13
- Class: White

REVIEWS

Wine Enthusiast | 94 Points

James Suckling | 92 Points

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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

