

QUINTA DOS AVIDAGOS

FAMILY OWNED

SINCE 1757

Avidagos Mesmotinto Alvarelhão tinto 2021

Location Right bank of the Douro River, the vineyards range from altitudes of 200 meters to 250 meters, arranged in terraces with different solar exposures.

Grapes Alvarelhão

Vintage Year 2021 The year was characterized by some fluctuations in temperature and annual precipitation values, considered a normal and dry year, contributing to an increase in production compared to the historical value of the last 10 years in the region. Harvest began on August 27th, with excellent acidity and alcohol indicators. The timely harvest allowed the rains that fell during September not to harm the phenolic levels of the grapes, resulting in the harvest reaching an ideal ripeness point, yielding structured and elegant wines.

Vinification and Aging Manual harvesting with transportation in 20kg crates, with a first grape selection in the vineyard, followed by a second selection on the sorting table. Whole berries ferment in stainless steel tanks with selected yeasts, fermenting for about 10 days at a controlled temperature between 18 and 20°C. The entire batch undergoes a 6-month aging period in stainless steel tanks.

Tasting Notes Bright and open ruby color. On the nose, it presents notes of red fruit, cherries, spices, and floral characteristics typical of the Douro, as well as a more vegetal component that gives it complexity and distinction. On the palate, the structure is fresh, round, elegant, and complex, characteristics that make it impossible to dissociate from the cooler area of the Douro, where the vineyards are located. Long and persistent finish.

Summary Analysis Alcohol 12.5 / pH 3.45 / Total Acidity 5.0 g/l / Total Sulfur 50 mg/l / Sugars ≤ 0.1 gr/100ml / Energy value 74 kcal/100ml

Production 2000 bottles 750ml