

QUINTA DOS AVIDAGOS

FAMILY OWNED

SINCE 1757

Avidagos Extinto Alvarelhão Blanc de Noirs

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 2022 Warm and dry vintage year. It's worth noting the reduced precipitation throughout most of the vegetative cycle and the high temperatures recorded in May, July, and August. The continuation of drought and very high temperatures during the ripening period led to early harvests, which slowed down with lower temperatures and precipitation occurring in early September. These conditions were beneficial for quality but had little impact on quantity. Musts with sugar levels and total acidity within normal values for high-quality wines were obtained.

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 undergo gentle direct pressing. Fermentation occurs in old oak barrels with selected yeasts, fermenting for about 10 days at a controlled temperature between 12 and 14°C. The entire batch undergoes a 6-month aging period in used French oak barrels.

Tasting Notes A wine with a light and bright color, expressing a lot of aromatic complexity, highlighting white and stone fruit. On the palate, it is voluminous with a long and appealing finish, a wine full of character, freshness, unique originality, and a striking image.

Summary Analysis Alcohol 13 / pH 3.15 / Total Acidity 6.5 g/l / Total Sulfur 100 mg/l / Sugars ≤ 0.1 gr/100ml / Energy value 74 kcal/100ml

Production 1,500 bottles 750ml



Logistics Information:

Bottle EAN code: 5600330827411

Case EAN code: 56003308274110

Pallet EAN code: 156003308200000075

Bottle dimensions: 295x85x85

Net bottle weight: 750g

Gross bottle weight: 1300g

Type of box used: Cardboard

Box dimensions: 92x300x502

Box weight: 8 Kg

Number of bottles per box: 6

Number of boxes per row: 5

Number of rows per pallet: 15

Number of boxes per pallet: 75

Number of bottles per pallet: 375

Pallet type: Euro pallet

Pallet dimensions: 160x80x120

Pallet weight: 600 Kg

Allergens: Sulphites

Nutritional Values: Calories: 74 Kcal/100ml

Ingredients list: Grapes, preservatives (sulphites), acidity regulators (tartaric acid), stabilizing agents (gum arabic, potassium polyaspartate)

Others: Aging: 6 months in French oak barrels

Serving temperature: 10°C-12°C