

# AVELEDA

ESTABLISHED 1870

## AVELEDA ALVARINHO 2020



<b>Producer</b>	Aveleda
<b>Region</b>	Vinhos Verdes
<b>Denomination of Origin</b>	Regional Minho IG
<b>Country</b>	Portugal
<b>Vintage</b>	2020
<b>Grape Varieties</b>	Alvarinho
<b>Soil</b>	90% Granit and 10% Schist
<b>Alcohol Volume</b>	12% Vol.
<b>Total Acidity (Tartaric Acid)</b>	6,5 g/l
<b>Residual Sugar</b>	3g/l
<b>Conservation</b>	Up until 10 years after bottling
<b>Oenologist</b>	Manuel Soares
<b>Wine Consultant</b>	Valérie Lavigne

### Winemaking Process

A unique varietal from the Alvarinho grape harvested from 2 different terroirs in the Vinho Verde wine region, providing the balance and character of the queen of Portuguese white varieties. The night harvest allows the grapes to keep their freshness and aromatic properties. At the vinification center, the grapes undergo soft pressing at low pressures. The alcoholic fermentation happens in strictly controlled temperatures and the wine is kept in stainless steel vats in contact with lees in order to give more structure and extract all the aromas from the variety.

### Vintage 2020

The winter was cold and rainy, which allowed to restore water levels in the soil. The increase in temperature in February caused the sprouting to be earlier than average, especially in the most Atlantic areas of the region. The spring was challenging, with an incidence of mildew, causing strong pressure on flowering. The precipitation that was felt caused some loss in a few localized areas. The summer was very favorable, with little rain and heat. The harvest was not as early as expected and it took place without rain for several weeks, which allowed the maturation to be extended over time. It was already possible to rely on the grapes from new vines, like Quinta de Cabração (Ponte de Lima), where we made the first harvest. The wines from this harvest are of the utmost quality.

### Tasting Notes

Pale yellow with hints of gold. Aveleda Alvarinho 2020 has discreet aromas of grapefruit, lime and white flowers in the nose. On the mouth is incredibly structured and smooth, revealing more prominent notes of orange peel and orange tree flowers.

#### PAIRINGS

- Structured poultry dishes or dishes with rich sauces;
- Fatty fish like tuna or salmon

#### SERVICE TEMPERATURES

- 10° and 12°C

#### AVAILABLE ON THE FOLLOWING PACKAGING:

<b>Bottle</b>	750 ml
<b>Packaging</b>	12 bottles in cardboard boxes
<b>Closure</b>	Screwcap
<b>Bottle type</b>	Eurogreen Rhin Light Screwcap 750

# MAÇANITA

IRMÃOS E ENÓLOGOS

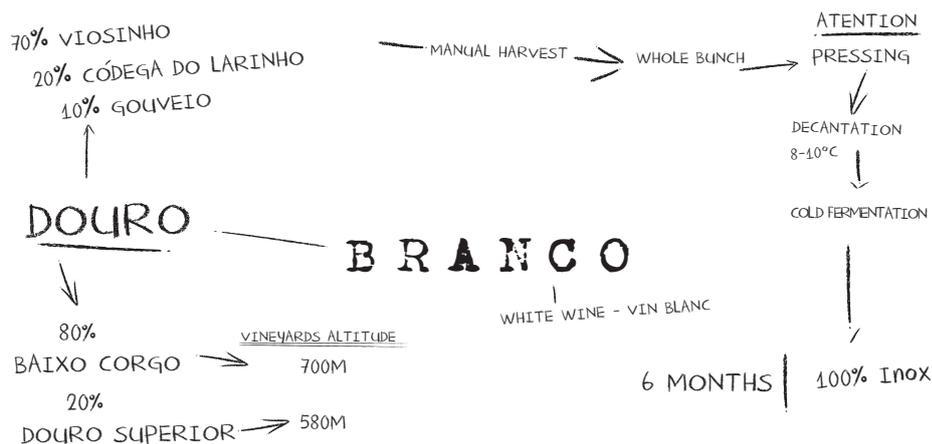
brother & sister  
one wine two winemakers

## FACT SHEET

### MAÇANITA WHITE 2019

**CONCEPT:** Brother and Sister, both winemakers, friends and business partners for more than 10 years and 14 wineries. Pursuing an old dream of a joint wine venture, this was how Maçanita Vinhos was “born”. This Maçanita White 2019 is the result of mixing the experience of two winemakers, brother and sister, lots of “discussions”, lots of fun, all resumed in a bottle of wine. We hope you’ll enjoy.

**DENOMINATION:** DOC - Douro.



**TASTING NOTES:** Bright yellow color. Fresh and intense on the nose, with floral notes. Crisp and creamy on the palate with a persistent finish.

**RELEASE:** 19.984 bottles released in March 2020.

**ALCOHOL:** 13,5%

**SERVICE:** Store at 6-8°C to be served at 10°C

**FOOD PAIRING:** Serve with grilled fish or white meat dishes.

**WINEMAKERS:** Joana Maçanita and António Maçanita

#### CONTACTS:

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## ESPORÃO RESERVA WHITE - 2019 - DOC Alentejo

**Wine concept:** A classic wine obtained from grapes grown at Herdade do Esporão, which showcases the consistency and rich character typical of the best Alentejo wines.

**Harvest Year:** The 2019 agricultural year recorded temperatures corresponding to the average for the last 20 years, while the recorded rainfall values were below the average values for the same period. In the spring and up until the beginning of the summer, temperatures were higher than in 2018, which led to a considerable advance in the phenology of the vine, translating into the anticipation of the harvest in about 2 weeks, compared to 2018. The summer registered lower temperatures in the veraison phase, promoting a constant and homogeneous ripening process, ideal conditions for raw material of excellent quality.

**Viticulture:** Vineyard with certified organic farming.  
Soil Type: Granite/schist base, with a loam/clay structure.  
Vineyard age: 20 years.

**Grape varieties:** Antão Vaz, Arinto, Roupeiro and others.

**Vinification:** Destemming, cold settling, skin maceration, pressing, must decantation, temperature-controlled fermentation in stainless steel tanks and in new American and French oak barrels.

**Maturation:** Six months in stainless steel tanks and in new American and French oak barrels, with ageing on fine lees.

**Bottling:** June 2020

### Technical information:

Alcohol/volume: 14%

Total Acidity: 5.96

pH: 3.16

Reducing sugar: (g/L): 1.4

**Available Formats:** 750 ml, 1,5l

**Winemakers notes by:** David Baverstock and Sandra Alves

**Color:** Crystal clear, light straw color with green hues.

**Aroma:** Grapefruit and white peach aromas with subtle toasty oak integration, fresh spicy and herbal notes.

**Palate:** Creamy and elegant with balanced fruit and spices presence. Intense and persistent finish.

### Awards & Critiques:

Wine Spectator

Top 100 Best Value | 2017

Wine Enthusiast

91 pts / Editor's Choice | 2017

90 pts / Editor's Choice | 2015/ 2011

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## Quinta de Saes Tinto



"If God were to design a wine-growing region, what he would come up with would look a lot like the Dao." – Alvaro Castro

Since 1980, Alvaro Castro has been the winemaker for his family's properties at Quinta da Pellada and Quinta de Saes. In that time, he has established himself as the region's pre-eminent winemaking mind, crafting elegant wines of place that showcase the explosive aromatics and cool-climate freshness that are intrinsic to this special terroir. Quinta de Saes' reds are field blends, drawing on the tradition of interplanting varieties in a place to give a more cohesive and complete picture of the terroir, as well as the ability to adapt to vintages and maintain a thread of continuity from one vintage to the next. He is a fierce traditionalist, and the "old-school" nature of his wines showcase the brilliance that comes from an honest expression of place and time without intervention or mitigation. His wines embody the idea that "wine is made in the vineyard," and he is unapologetically critical of winemakers who mess with their raw product too much. He speaks most passionately about making wines that "reflect the soil." He doesn't put much stock in winemaking as an exact science – the wine is what it is, and it's made that way because that's what the land and the fruit are telling him to do. The results are undeniable – these wines are unmistakably Dao, and represent the apotheosis of this beautiful appellation.



**WHAT MAKES THIS WINE UNIQUE?:** This is an authentic, unmitigated Dao red – an archetypal expression of the elegance and minerality of this terroir. Explosive aromatics and freshness of fruit are the hallmarks of this entry level red.

**RATING HISTORY:** 2014 91IWR, 91 W&S (Year's Best Bairrada, Dao & Douro)

**GRAPE:** 25% Tinta Roriz, 25% Touriga Nacional, 25% Alfocheiro, 25% Jaen. Sustainably grown vines planted between 1997-2002. Tended in granite-based soil with lines of clay sand at 500 m (1,640 ft) elevation.

**PAIRING SUGGESTIONS:** The fresh red fruit and delicate aromatics of the Quinta de Saes Tinto pair very well with roast poultry and game. Mushrooms and other umami-laden dishes are also fine pairs.

**VINIFICATION AND AGEING:** This wine is macerated for 10 days, cold soak, to maximize aromatic extraction. Wild yeast fermentation in stainless fermentation vats, then aged for 18 months in 2nd and 3rd use large format French oak. Fined and filtered

**PRODUCTION:** 5,000 cs

**LOCATION, SOIL, CLIMATE:** Quinta de Saes is located in the northern part of the Dao, in Northern Central Portugal. The plots for this vineyard are planted to granite at 500m (1640 ft) elevation. The Dao has a temperate continental climate, protected from the cold winds of the Atlantic by the Luso Mountains, from the warm winds of Extremadura to the west by the Sierra da Estrela, and from the arid heat of the Douro by the Serra do Caramulo. Average temperature in the growing season is 57F (14C). Rainfall is 26 inches per annum, with no irrigation.

**TASTING NOTES** Bright ruby-garnet. On the nose, bright fresh cherry, pomegranate, candied violet, rose petal and flint. On the palate, elegant and fresh, with floral and spice notes wrapped around a core of fresh cherry fruit. Finishes long, with mouthwatering acidity and a consistent beam of minerality through the finish.

**ALCOHOL CONTENT:** 13.0%

**UPC CODE:** 5606686000621



## Caves Sao Joao 1996 'Poco do Lobo' Tinto, Bairrada DOC

ITEM NUMBER: 13701

UPC: 5-601831203001

COUNTRY: Portugal  
REGION: Beiras  
SUB REGION: Beiras  
APPELLATION / AVA: Bairrada DOC  
ESTATE GROWN WINE: No  
VINTAGE: 1996  
GRAPE(S): 90% Baga / 5% Castelao / 5%  
Moreto  
TYPE: Wine - Red  
BOTTLE SIZE: 750 ml  
PACK: 6  
CLOSURE: Cork  
ALC BY VOL(%): 13  
SOIL TYPE: Clay  
ELEVATION: 164 feet  
CASE PRODUCTION: 2,500



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### ALSO FROM CAVES SAO JOAO

Caves Sao Joao 2019 Espumante Bruto Rose,  
Bairrada DOC

Caves Sao Joao 1994 'Poco do Lobo' Arinto,  
Bairrada DOC

Caves Sao Joao 1994 'Poco do Lobo'  
Cabernet Sauvignon, Bairrada DOC

Caves Sao Joao 1985 Porta dos Cavaleiros  
Tinto, Dao DOC

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This is an opportunity to taste a perfectly aged, mature Bairrada, showcasing the capacity for longevity that this region is known for. A library release from the winery itself, with the bottles kept in pristine condition for decades, these wines show a complexity that cannot be derived in any other way.

**Terroir Notes:** The fruit for the 'Poco do Lobo' is harvested from vineyards in Bairrada. The region has a mild, maritime climate with abundant rainfall, which can make the rot-prone Baga a difficult variety to grow.

**Winemaking Notes:** Open top fermentation occurs with extended skin contact. The wine is aged for 24 months in cement tanks.

**Tasting Notes:** Intense tannins and fresh acidity give this wine incredible structure and propensity to age.

# P+S

PRATS & SYMINGTON



Prats & Symington was founded in 1999 as a joint venture between the well known Bordeaux winemaker, Bruno Prats and the Symington family. It is an independent company specialising in dry red wines which has been at the forefront of the DOC Douro quality revolution and instrumental in driving forward the high quality image of the region.

## POST SCRIPTUM

DE CHRYSEIA

2019

### THE WINE

Post Scriptum is a partner wine to Chryseia, drawn from the same vineyards. Its profile is similar, with expressive, fresh and concentrated fruit married to exquisite balance and elegance. Lighter oaked, it is ready to enjoy at a younger age.

### VINTAGE OVERVIEW

We had a very dry and mild winter and spring, and by late summer the vines were in need of water to keep maturations on track. Fortunately, the virtual absence of rain from May to late August was counterbalanced by cooler summer conditions, which attenuated the lack of water.

Fortunately, the virtual absence of rain from May to late August was counterbalanced by cooler summer conditions, which attenuated the lack of water. Before the vintage, we experienced fine conditions including some useful rain in late August, which rehydrated the vines. We were blessed with ideal harvest conditions throughout September with clear sunny days bringing moderate temperatures that contributed to balanced ripening — evident in the excellent balance between the levels of acidity and sugar. Yields were closer to average following the exceptionally small years of 2017 and 2018. Expressive aromas, freshness and liveliness are the hallmarks of the 2019 wines.

### WINEMAKING

The grapes are sorted by hand before undergoing destemming and an automated berry selection process. They are then gently crushed before being transferred to the fermentation vats where they are inoculated with a specially selected yeast culture and fermented at 25C. During fermentation, the wines are gently macerated in order to produce an earlier drinking wine but with the ability to mature in bottle.

### WINEMAKERS

Bruno Prats, Charles Symington, Pedro Correia and Miguel Bessa.

### PROVENANCE & GRAPE VARIETIES

Quinta de Roriz, Quinta da Perdiz - Douro, Cima Corgo.  
Touriga Franca 56%, Touriga Nacional 33%, Tinta Roriz 7% and Tinta Barroca 4%.

### AGEING & PRODUCTION

12 months in 400L French oak barrels.

### STORAGE & SERVING

Ready for immediate consumption, although the wine has the potential to continue developing favourably in the bottle.

### WINE SPECIFICATION

Alcohol: 14.2% vol.  
Volatile acidity: 0.4 g/L (acetic acid)  
Total acidity: 5.8 g/L (tartaric acid)  
pH: 3.58  
Total sugars (glu+frut): 0.8 g/l  
Allergy information: Contains Sulphites

## ESPORÃO RESERVA

RED – 2017 – DOC Alentejo

**Concept:** The first wine made by Esporão in 1985. Obtained from grapes from Herdade do Esporão, it exhibits the typical consistency and rich character of the best Alentejo wines. Label illustrated by António Poppe.

**Harvest:** Autumn and winter were colder and rainier than in the previous year, with higher levels of rainfall and lower temperatures between November and February. Even so, temperature and rainfall were consistent with the average for the last 18 years. Spring saw higher temperatures than in 2016, leading to earlier phenological states. The hot, dry spring ensured the healthy development of the grapes. Summer began hotter than in 2016 (+2.0°C), which led to an earlier beginning of the ripening period. The months of August and September saw lower temperatures than in 2016, resulting in faster ripening of the grapes and higher levels of sugar, which produced more full-bodied white wines, with hints of mature fruit, and rich and concentrated red wines.

**Viticulture:**

Soil Geology: Granitic transitioning to paraschist, open clay structure.

Mean age of the Vineyards: 20 years.

**Varieties:** Blended wine, with the Aragonez, Trincadeira, Cabernet Sauvignon and Alicante Bouschet varieties predominant.

**Vinification:** Separate harvesting of each variety, destemming, crushing, alcoholic fermentation in stainless steel vats, concrete vats and small marble wine presses with controlled temperatures, pressing, followed by malo-lactic fermentation in a stainless steel vat.

**Ageing:** 12 months in American oak (60%) and French oak (40%) kegs. After bottling, they spend a further 8 months ageing in the bottle.

**Bottling:** June 2019

**Technical Information:**

Alcohol / Volume: 14,5%

Total Acidity: 6,62 g/l

pH: 3,55

Reducing Sugar: 1.9 g/l

**Format:** 750 ml, 1,5lt, 3lt, 5lt

**Winemakers' Notess:** David Baverstock & Sandra Alves

Colour: Intense ruby red.

Aroma: Exhibits hints of wild berries and blueberry fruit compote, enveloped in coffee, black pepper and a faint toasted aroma from the keg.

Palate: In the mouth, it is intense and dense, but with robust tannins, affording it structure and complexity and suggesting good potential for ageing in the bottle.

**Awards & Critiques:**

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