

LES-A-LES VINHO VERDE AVESSO WHITE



100% Avesso. A pale straw-colored wine with greenish reflections. On the nose there are notes of lime and white pepper. The palate is vibrant, with creaminess balancing the acidity. Hints of orange and some almond. Austere, mineral and gastronomic. A delicate, fine, subtle and complex wine. Harmonious, full-bodied and persistent. Ideal with seafood, baked fish or semi-cured cheeses.

In terms of geographical area, the Vinho Verde Demarcated Region is the largest in Portugal and one of the largest in Europe. The Baião sub-region is on the border with the Douro Demarcated Region. It has an intermediate altitude: colder winters with less rain and hot, dry summers. 20-year-old vines planted on granite slopes facing the River Douro. Fermentation in 50% stainless steel vats with batonnage on fine lees for 4 months. The remaining 50% fermented in 3-year-old 500 litre French oak barrels.

The most recent project of producers Jorge Santos & Rui Lopes, this collection is a voyage through some of Portugal's forgotten wine heritage, boasting some of the rarest and most peculiar gems the country has to offer.

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Tasting Note:

LES-A-LES VINHO VERDE AVESSO WHITE

100% Avesso. Aromas of lime & white pepper; vibrant, with creaminess balancing the acidity; hints of orange & some almond; austere, mineral & gastronomic; delicate, fine, subtle & complex; harmonious, full-bodied & persistent.

Shelf Talker:



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