

CONTACTO ALVARINHO 2024

MONÇÃO E MELGAÇO

Contacto

Alvarinho

Através do contacto da película com o mosto, e segundo processos antigos, produziu-se este vinho, adaptando conhecimentos ancestrais às novas tecnologias de produção de vinho.

Anselmo Mendes

MENDES & SYMINGTON

2024

THE WINE

Contacto Alvarinho is obtained from the noble Alvarinho grape variety grown exclusively in the sub-region of Monção and Melgaço. The location of this sub-region provides it with a temperate climate, being surrounded by a range of mountains on the Spanish border, which allows us a unique combination between precipitation, temperature and light required for the perfect maturation of the grapes. For the production of this wine, vineyards were selected near the river with granite soils of sandy loam texture. Located at low altitude, with alluvium and fluvial terraces well present, offering the wine the complexity and minerality typical of the variety.

WINEMAKING

Handpicked grapes into small boxes and carried to the winery in a short period of time. Total de-stemming with a short skin maceration. Cold clarification at 12°C. Fermentation with controlled velocity and temperature.

PROVENANCE
Monção and Melgaço

BLEND
100% Alvarinho

WINEMAKER
Anselmo Mendes

ALCOHOL
12.5 %

ACIDITY
7 g/l (tartaric acid)

TASTING NOTES
Pale lemon color. Pronounced intensity on the nose markedly mineral and slim. Very present citrus notes and complexity on the palate. Light notes of tea and grapefruit, offering structure combined with a great untuosity and creaminess. Long and complex finish. Should be served at 10-12°C.

MORE INFO
Allergens: Contains sulphites.
Longevity after Opening: 10 years