



Established in 2022, Mendes & Symington is our partnership with legendary Vinho Verde producer, Anselmo Mendes. Our wines express the unique terroir of the prestigious Vinho Verde DOC in northern Portugal.

CONTACTO ALVARINHO 2025

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 and Portuguese borders, which allow 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

GRAPE VARIETIES
 100% Alvarinho

WINEMAKER
 Anselmo Mendes

ALCOHOL
 12.5 %

ACIDITY
 6.7 g/l (tartaric acid)

PH
 3.05

MATURATION METHOD
 Minimum 3 month ageing on fine lees with regular bâtonnage.

TASTING NOTES
 Lemon color. Fine, elegant, intense aroma with a markedly mineral character. Very complex on the palate with some citrus notes. Light notes of tea and grapefruit provide structure, creaminess and a long finish.

MORE INFO
 Allergens: Contains sulphites.
 Storage: Ready for immediate consumption, although the wine has the potential to continue developing favourably in the bottle.
 Serving temperature: 10°C - 12°C
 Bottle Weight: 420 g