



PRODUCT

CASA DE VILACETINHO

Avesso Reserva

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| REGION | "Vinho Verde" Region Sub-Region of Amarante |
| COUNTRY | Portugal |
| AREA | 30 ha |
| SOIL | Granitic |
| SUN EXPOSURE | South (Predominantly) |
| POSITION | Slight declining gradient (4-8%) |
| YEAR | 2017 |
| ALCOHOL | 14 % vol. |
| SUGAR RESIDUAL | >1.5 g/L |
| FIXED ACIDITY | 5.7 g/L |
| GRAPE VARIETIES | Avesso |

TASTING NOTES

An Avesso with character, fermented and aged in french oak barrels for 1 year, show all the structure and complexity of a grape variety with longevity. With vanilla notes, it's a gastronomic wine with freshness and minerality.

WINEMAKERS

José Manuel Antunes, Fernando Moura, António Sousa

VINEYARDS

Casa de Vilacetinho is located in Alpendurada overlooking the River Douro and covers an estate with 30 hectares of vineyards which develop in a continuous and ordered manner in soils of granitic nature, with a predominantly South sun exposure, making it one of the most prosperous locales of the region set to the production of 'Vinho Verde'.

PRODUCER

Sociedade Agrícola — Casa de Vilacetinho, SA

