



SAPATEIRO – SUPERIOR

ALVARINHO & AVESSE

2020



55% Alvarinho
45% Avesso

Serious in the mouth, with a soft texture, freshness and some salinity. Long finish.

APPELATION

Vinho Verde DOC

Sub-region of Amarante

BOTTLES

2600

WINE

Alcohol: 13.6 %

Residual Sugar: 3.53 g/L

Total Acidity: 5.8 g/L

pH: 3.52

HARVEST & FERMENTATION

Early maturation of the grapes in this year.

Selective harvest done by hand in 20KG baskets at the beginning of September.

After harvesting the fermentation was done in a stainless steel tank of 3000L.

Bottled in April of 2021. Released to the market after 2 months of aging in the bottle.

No malolactic fermentation.

Contains Sulfites

VINEYARD

The vineyard is located, inside of our Wine Estate, in the village of Tabuado, municipality of Marco de Canaveses.

The vines are planted in granitic soils, between 140 and 170 meters of altitude, in a hill facing Northwest (NW) - Southeast (SE).

The average annual temperature is 13°C, and the average annual precipitation is around 1700 mm. During the Summer, the nights have temperatures between 15-20° Celsius and days between 32-38° Celsius, creating fluctuations in temperature sometimes as high as 20° C (*i.e.: 37°C day - 17°C night*).

The vineyard has a 100% sun exposure, but there are three rivers and some creeks close to the vineyard that highly influence the humidity levels of it. Two of those rivers are at 600 meters of distance, while the biggest one closest to it is at 1.9 Km - Tâmega river.

The Douro river is at 10.4 Km of distance.