



**Quinta de Santa Teresa – Avesso unfiltered 2021**

Born from the will to produce an Avesso with longer extraction and unfiltered this wine is vinified in stainless steel tanks, where it ages for a long period of time on its fine lees in order to obtain a pure, structured wine in an elegant profile of vast gastronomic potential.

**Tasting Notes**

On the nose we find citric and herbal notes such as grapefruit and thyme. On the palate the wine shows a gastronomic profile, volume and a creamy texture with hints of stone fruits, white pepper and a vegetal side to it. It will age well in bottle.

**Winemaking process**

Grapes arrive to the winery in 24kg boxes. They are hand-selected and destemmed before going thru skin contact process and a gentle pneumatic press.

The must ferments in oak for around 12 months. Stabilization takes place, no filtration. No animal derivate is used in the process, making it a vegan-friendly wine.

A special care was taken into this process, minimizing any impact, with the intention of producing a wine that expresses well the particularities of the grapes and terroir.

Bottled in March 2022.

**Climatic characteristics of the 2021 vintage**

The winter of 2020 was rainy enough, mainly in February, to supply the hydric reserves until the unusual rains that occurred in June. During spring temperatures were mainly moderate with the exception of April, which was hotter than normal. Summer started having hot days in July, which intensified in August, accelerating the maturation of the grapes despite a short period of rainfall, the harvest having started on the 25<sup>th</sup> of August. Other rainfalls in September threatened a good progression of the harvest but fortunately did not have a major impact. The 2021 harvest originated wines particularly fresh and with a lower alcohol level than previous years. The harvest of Avesso started at the 8<sup>th</sup> of September.

**FEATURES**

**Producer** A&D WINES  
**Region** Minho  
**Grape varieties** Avesso  
**Soil type** Granitic  
**Altitude** 190m – 260m  
**Vineyards** In line  
**Vines per Ha** 3000  
**Pruning system** Royat  
**Harvest period** September 2021  
**Harvest method** Manual  
**Malolactic** No  
**Fermentation** Stainless steel vats  
**Bottled** March 2022  
**Organic certified wine**

**ANALYTICAL DATA**

**Dry extract** 21,6 g/dm<sup>3</sup>  
**Alcohol** 12,5% vol.  
**Total acidity** 6,7 g/dm<sup>3</sup>  
**Volatile acidity** 0,44 g/dm<sup>3</sup>  
**PH** 3,2  
**Free SO<sub>2</sub> at bottling** 36 mg/dm<sup>3</sup>  
**Total SO<sub>2</sub> at bottling** 77 mg/dm<sup>3</sup>



BEST SERVED  
10°–12°



FATTY FISH  
POULTRY



NATURAL  
CORK



BURGUNDY  
BOTTLE



AWARDED  
PRODUCT



MANUAL  
SELECTION



PRODUCT OF  
PORTUGAL



SUSTAINABLE  
FARMING



MINIMAL  
INTERVENTION