



**Quinta de Santa Teresa – Avesso unfiltered**

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**

Aromatic expression where stone fruit, citrus and light tropical fruits predominate. On the palate it shows present but delicate fruit, good acidity, silky character and good volume in an elegant, engaging set with a long finish. 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.

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.

**Climatic characteristics of the 2023 vintage**

In the winter of 2022, it rained abundantly, replenishing water reserves. Spring proved to be quite volatile, especially in

April, which saw frequent variations in temperature and precipitation. Rainfall well above average in June favored conditions for the emergence of diseases and forced preventive treatments to be carried out, in a summer that proved to be challenging in terms of illnesses and sunburn.

The hottest days began in July, intensifying in August, where temperatures were higher than average, although not as much as in the previous year.

There were some rains at the beginning of September. The Avesso harvest began on August 28th.

**FEATURES**

**Producer** A&D WINES

**Region** Vinho Verde

**Grape varieties** Avesso

**Soil type** Granitic

**Altitude** 190m – 260m

**Vineyards** In line

**Vines per Ha** 3000

**Pruning system** Royat

**Harvest period** August 2023

**Harvest method** Manual

**Malolactic** No

**Fermentation** Stainless steel vats

**Bottled** May 2024

**Organic certified wine**

**ANALYTICAL DATA**

**Dry extract** 19 g/dm<sup>3</sup>

**Alcohol** 12,5% vol.

**Total acidity** 5,0g/dm<sup>3</sup>

**Volatile acidity** 0,54 g/dm<sup>3</sup>

**PH** 3,38

**Free SO<sub>2</sub> at bottling** 28,6 mg/dm<sup>3</sup>

**Total SO<sub>2</sub> at bottling** 69 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