



Quinta de Santa Teresa Avesso

Born from the will to produce an Avesso with longer extraction and unfiltered this wine is vinified in stainless steel tanks, here 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 gastro-nomic 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 2024 vin-tage

During winter it rained heavily, especially in February/March, benefiting the supply of water reserves. Spring proved to be fa-vorable for the phytosanitary conditions of the vineyards, despite being somewhat unstable, especially in April which record-ed high maximum temperatures but also atypically cold days. During the summer average temperatures and rainfall followed the climatological normal, promoting good ripening of the grapes. August and Sep-tember were warm but also had wide tem-perature amplitude with fresh nights allow-ing the grapes to maintain their freshness and acidity.

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 2024  
Harvest method Manual  
Melolactic No  
Fermentation Stainless steel vats  
Bottled May 2025  
Organic certified wine

ANALYTICAL DATA

Dry extract 20,3 g/dm<sup>3</sup>  
Alcohol 12,5 % vol.  
Total acidity 5.8 g/dm<sup>3</sup>  
Volatile acidity 0,46 g/dm<sup>3</sup>  
PH 3,26  
Free SO<sub>2</sub> at bottling 44 mg/dm<sup>3</sup>  
Total SO<sub>2</sub> at bottling 98 mg/dm<sup>3</sup>



BEST SERVED  
10°-12°



FATTY FISH  
POULTRY



NATURAL  
CORK



BURGUNDY  
BOTTLE



AWARDED  
PRODUCT



MANUAL  
SELECTION



PRODUCT OF  
PORTUGAL



MINIMAL  
INTERVENTION