



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 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 2024 vintage

During winter it rained heavily, especially in February/March, benefiting the supply of water reserves. Spring proved to be favorable for the phytosanitary conditions of the vineyards, despite being somewhat unstable, especially in April which recorded 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 September were warm but also had wide temperature amplitude with fresh nights allowing 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/dm³
Alcohol 12,5 % vol.
Total acidity 5,8 g/dm³
Volatile acidity 0,46 g/dm³
PH 3,26
Free SO₂ at bottling 44 mg/dm³
Total SO₂ at bottling 98 mg/dm³



BEST SERVED
10-12°



FATTY FISH
POULTRY



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



MINIMAL
INTERVENTION