



QUINTA das FONTALTAS
Desde 1626



QUINTA DAS FONTALTAS AVESSO 2025

PRODUCER: Quinta das Fontaltas- Soc Agrícola

WINEMAKER: Jorge Sousa Pinto

DESIGNATION/REGION: Vinho Verde D.O.C.

BRAND: Quinta das Fontaltas

YEAR: 2025

GRAPE VARIETY: Avesso

COLOR: White

CHARACTERISTICS:

Tasting Notes: Clear in appearance, it reveals notes of tree fruit with a light floral touch on the nose. On the palate it is structured, balanced and fruity. Long and persistent finish.

Vinification: Careful selection of the best grapes. Whole grape pressing. Cold settling. Fermentation with controlled temperature (18°C). Aging on fine lees for two months.

Serving Temperature: 6 to 8°C.

LOGISTICS DATA:

Bottle: 750ml.

ANALYTICAL DATA:

Alcohol Content: 13.7%

pH: 3.28

Volatile Acid: 0.62 g/dm³ (a.a.)

Total Acidity: 6.8 g/dm³ (a.t.)

NUTRITIONAL INFORMATION (PER 100ML):

Energy: 331 kJ/80 kcal

Fat: 0g

of which saturated: 0g

Carbohydrates: 0,5g

of which sugars: 0,5g

Protein: 0g

Salt: 0g