

AVELEDA

ESTABLISHED 1870

Aveleda Fonte Vinho Verde White 2025

Producer Aveleda SA
Denomination of Origin Vinhos Verdes DOC
Country Portugal
Soil Granite (sandy-loam)
Vintage year 2025
Varietals Loureiro, Arinto, Fernão Pires and Trajadura
Alcoholic volume 9,5% vol.
Residual Sugar 15 g/L
Total Acidity (Tartaric Acid) 6,5 g/L ($\pm$ 0,5 g/L) | **pH** 2,8 a 3,6
Head Winemaker Diogo Campilho | **Winemaker** Susete Rodrigues
Wine Consultant Valérie Lavigne

Harvest 2025

The 2025 harvest in the Vinho Verde region was marked by a prolonged period of heat in spring and summer, which initially posed challenges for ripening. However, the grapes ultimately surprised with their high acidity, freshness, and aromatic intensity. Careful, consistent monitoring in the vineyards ensured harvesting at the ideal moment, even after episodes of humidity and rain in September. The result is a collection of well-balanced wines, with excellent structural harmony and pronounced aromatic expression, reflecting the true identity of the region.

Winemaking Process

Produced from indigenous grape varieties from the Vinho Verde region, Aveleda Fonte White is the most typical expression of this demarcated region. To ensure the freshness of the grapes and the consequent preservation of their aromatic properties, the harvest takes place at night. Upon arrival at the winemaking center, the grapes undergo a gentle, low-pressure pressing. Alcoholic fermentation takes place in stainless steel vats at controlled temperatures to maintain the most characteristic aromas of the grape varieties.

Tasting Notes

Color | Clear and bright, crystalline appearance and citrus color.

Aroma | Extremely elegant, with a fresh and delicate bouquet, marked by notes of green apple and lime.

Taste | Crisp and with a penetrating minerality, marked by its freshness and citrus notes.

Awards

NEW YORK WINE COMPETITION

93 Points | 2025

WINE ENTHUSIAST

Best Buy | 2023 & 2022

Food Pairings

Ideal with appetizers, vegetarian meals or white meat and fish.

Recommendations

- . Serve at a temperature between 10° and 12°C / 50°F to 53.6°F
- . Store upright in a cool, dry place away from light
- . Consume within 2-3 years of bottling



Drink Responsibly.

Bottle model (Capacity)

Reno (0.75L)

Borgonha (1.5L)

Bottle Seal

Cork (0.75L) | Screwcap (0.75L | 1.5L)

Cardboard box

6x750ml | 12x750ml | 6x1.5L

Ingredients & Nutritional Information:



Aveleda
Cidade dos sentidos e da cultura

V: 01.2025

Aveleda SA
Rua da Aveleda, 2
4560-570 Penafiel | Portugal
E info@aveleda.pt
W www.company.aveleda.com

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B
Corporation



f /aveleda
i /aveledawines
www.aveleda.com