

CONTACTO ALVARINHO 2024



Established in 2022, Mendes & Symington is our partnership with legendary Vinho Verde producer, Anselmo Mendes. Our wines express the unique terroir of the prestigious Vinho Verde DOC in northern Portugal.

THE WINE

Contacto Alvarinho is obtained from the noble Alvarinho grape variety grown exclusively in the sub-region of Monção and Melgaço. The location of this sub-region provides it with a temperate climate, being surrounded by a range of mountains on the Spanish and Portuguese borders, which allow us a unique combination between precipitation, temperature and light required for the perfect maturation of the grapes. For the production of this wine, vineyards were selected near the river with granite soils of sandy loam texture. Located at low altitude, with alluvium and fluvial terraces well present, offering the wine the complexity and minerality typical of the variety.

WINEMAKING

Handpicked grapes into small boxes and carried to the winery in a short period of time. Total de-stemming with a short skin maceration. Cold clarification at 12°C. Fermentation with controlled velocity and temperature.

PROVENANCE
Monção and Melgaço

GRAPE VARIETIES
100% Alvarinho

WINEMAKER
Anselmo Mendes

ALCOHOL
12.5 %

ACIDITY
7 g/l (tartaric acid)

PH
3.30

MATURATION METHOD
Minimum 3 month ageing on fine lees with regular bâtonnage.

TASTING NOTES
Pale lemon color. Pronounced intensity on the nose markedly mineral and slim. Very present citrus notes and complexity on the palate. Light notes of tea and grapefruit, offering structure combined with a great untuosity and creaminess. Long and complex finish. Should be served at 10-12°C.

MORE INFO
Allergens: Contains sulphites.
Serving temperature: 10°C - 12°C
Bottle Weight: 420 g