

M&S ALVARINHO AVESSO 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

Crafted by Anselmo Mendes, this elegant white wine brings together the precise minerality of Alvarinho from Monção with the vibrant freshness of Avesso from Baião – two origins shaped by the Minho and Douro rivers, at the northern and southern edges of the Vinho Verde region.

WINEMAKING

The grapes were handpicked into small boxes and swiftly transported to the winery, preserving all freshness. Following the destemming of the bunches, the grapes were pressed and the must clarified in extreme cold temperature for 48 to 72 hours. Prolonged fermentation at a low temperature (12-16°C) to enhance the aromatic expression of both varieties. The wine was aged for 3 months on fine lees with regular bâtonnage to provide greater complexity and texture.

PROVENANCE
Monção and Baião

GRAPE VARIETIES
50% Alvarinho, 50% Avesso

WINEMAKER
Anselmo Mendes

ALCOHOL
12.5 %

RESIDUAL SUGAR
<1.5 g/l

ACIDITY
6.4 g/l (tartaric acid)

PH
3.23

TASTING NOTES
Citrus fruits aroma, with clear hints of tangerine and green apple. Fresh and balanced mouth feel with vibrant acidity, elegant and medium body. End is long and very balanced.

MORE INFO
Storage: 7 to 10 years.