

## ALVORONE 2020

Developed in partnership with a group of young winemakers, APRT3 Wines, *Alvorone* results in a particular expression of Alvarinho, by applying Amarone's unique production style to the Alvarinho grapes. The wine is made from dehydrated grapes, being characterized by its high alcohol content.

The particularity of this Alvarinho makes it desirable for wine connoisseurs and enthusiasts.

**Region**  
IG Minho

**Alcohol (%)**  
14.5

**Total Acidity (g/dm<sup>3</sup>)**  
6.3

**Residual Sugar**  
Dry

**Grape Varieties**  
Alvarinho

**pH**  
3.5

**Volatile Acidity (g/dm<sup>3</sup>)**  
0.78



### FOOD SUGGESTIONS

*Alvorone* can be tasted with or without food. Its evolution in oak barrels and its acidity provide it with the perfect profile to pair with dishes traditionally associated with red wines. It perfectly pairs: fatty fish; red meats such as goat or lamb; game meats; and white meats, such as turkey, duck and chicken. It also pairs cream or mushroom sauces. *Alvorone* is also a good choice to pair with Asian and Mediterranean dishes.

### TASTING NOTES

Intense color. Strong aroma with notes of wood, honey and ripe fruit. It is full-bodied and very persistent.

### TERROIR

The sub-region of Monção and Melgaço, the northernmost in Portugal, is protected from the Atlantic influence by surrounding mountains, which provide ideal conditions for the growth of the Alvarinho variety. The rain, temperature and sun exposure conditions, often associated with the sub-region's microclimate, are the most suitable for the best maturation of the Alvarinho grapes, allowing for a balance between the conservation of the grape's fresh and fruity aromas and a vibrant acidity.

### VINIFICATION

The Alvarinho grapes without noble rot, as in the Amarone wine production process, are dehydrated to concentrate the sugars and acids. After 3 to 4 weeks, they are pressed and the must is obtained, with a high concentration of sugars, ferments and ages for a year in new wooden barrels. The wine is bottled after a minimum period of 6 months in a stainless steel tank.