

CONSTANTINO RAMOS

# AFLUENTE

## ALVARINHO

Alvarinho grapes coming from Monção fermented in used French barrels followed by an ageing of 8 months on the same barrels. After bottling the wine aged for around 8 months on bottle. In this wine I present my interpretation of the Alvarinho variety in Monção and Melgaço. Dry, stressed acidity, closed nose, focus on minerality. Light, sharp, and straightforward. A wine to drink!

### KEY-POINTS

Handpicked grapes to small cases. Only the best grapes, in perfect conditions of maturation and sanitary state are harvested. Total de-stemming. Light cold settling. Fermentation in used French barrels without temperature control. 8 months of ageing on barrels on total lees. 8 months ageing in bottle.

### TASTING NOTES

Austere nose marked by granitic minerality, wet-stone notes and a fine citrus edge, more zest than fruit. Subtle hints of wax and light spice complete the profile. The palate shows firm acidity and clear direction, with an incisive, energetic line. The structure is consistent, driven by salinity and tension. The finish is dry, vibrant and precise, extending the mineral character. A sharp, elegant wine that stays true to its place.

### PAIRING

Highly versatile thanks to its vibrant acidity, it pairs well with refined, delicate dishes such as oysters, scallops, ceviche or sushi, as well as Thai cuisine, cured fish or fresh cheeses like young chèvre, feta or ricotta. Serve at 10–12°C.

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#### Harvest

2024

#### Production

1.980 bottles

#### Denomination

Vinho Verde DOC

Sub-Região Monção e Melgaço

#### Grape

Alvarinho

#### Alcohol

12% vol.

#### pH

3,26

#### Total Acidity

6,5 g/l

#### Ageing potential

8 anos

