

ALVARINHO

OVERVIEW

First Harvest: 2017

Owner: Luisa Amorim

Winemaker: António Cavalheiro

Viticulture: Joaquim Faia

VINEYARD INFORMATION

Sub-region: Alentejo | Serra do Mendro, Vidigueira

Soils: Xisto-argilosos

Harvesting method: Manual

Vineyard: Vinha da Aldeya

Production Method: Organic

ADDITIONAL WINEMAKING NOTES

Grapes: 100% Alvarinho

Ageing: Fermentation on fine lees for approximately 30 days at low temperatures; ageing for 8 months in 2,600 L Nico Velo cement tanks followed by a 6 months in a 3,000 L French oak vat (2nd year).

Alcohol: 12% alc.

Acidity: 5,3 g/L

Bottled: January 2026

Production: 3400 bottles x 0,75 L

HARVEST

12 August to 6 September 2024

The 2024 harvest will be remembered as a year of resilience and balance. The growing cycle began with generous rainfall in January and March, extending, atypically, through to the end of spring. Although challenging for the commitment to organic production, this scenario allowed timely vineyard management to control downy mildew pressure, ensuring healthy vegetative growth. With slower and more gradual ripening than in previous years, the harvest showed a good balance between freshness and concentration of the grapes across the different parcels, resulting in wines with significant ageing potential. Above all, 2024 was a celebration of a year in which the strength of nature and human rigour walked side by side.



ALVARINHO

Born in the Serra do Mendro, driven by restlessness and a pursuit of detail, this Alvarinho is a statement of the audacity of Herdade Aldeia de Cima. Arising from the dialogue between the geology of skeletal soils and traditional viticulture, it finds its ideal refuge in the freshness of altitude. Under the influence of Atlantic winds, the Alvarinho variety reveals an unexpected expression. It is a white wine of linear structure and remarkable density, where minerality affirms the vocation of this territory for exceptional wines, shaped over time and with ageing potential.

2024