

ALVARINHO

VINTAGE: 2020

SIZE: 750ML

ALC/VOL: 13.8% VEGAN FRIENDLY: YES

"I love the delicacy of Alvarinho, with its citrus flavours and crisp clean palate – ideal with oysters!" - Natasha Killeen





Estate grown Alvarinho



Bright green & gold



Attractive aromas of green apple and lemon zest with a hint of freshly chopped honey dew.



The palate is long and intense, complemented by balanced acidity, texture and fruit depth. Stone fruit, grapefruits with a hint of spices lead to a refreshing finish.



A friend to all things from the sea, Alvarinho pairs exceptionally well with white fish and meats as well as leafy green herbs. Will also compliment spice from Asian style dishes with its zippy acidity.



Drink young and chilled



Our third vintage for Alvarinho delivered high yield with amazing fruit quality. Picked early morning to protect fruit, immediately crushed and pressed to tank. After juice fining, the free run and pressings were recombined prior to fermentation. Fermented with a neutral yeast to preserve the varietal flavours. This wine was produced in stainless steel prior to bottling, no oak influence allows the fruit shine.



WINEMAKERS SINCE 1875

