

## 3 Rios, Anselmo Mendes

Vinho Verde, Portugal



<b>Product code</b>	AVo8ZZWC
<b>Grapes</b>	Alvarinho, Avesso, Loureiro
<b>Country</b>	Portugal
<b>ABV%</b>	12.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Anselmo Mendes
<b>Vintage</b>	2024



Vegan



Vegetarian

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ANSELMO  
MENDES  
—

## Producer

Anselmo Mendes is recognised not only for the excellence of the wines he produces but also for the surprising and consistent way he innovates. Combining the use of age-old techniques, such as fermentation on skins, with bold winemaking methods such as the fermentation of Alvarinho in oak casks, he is established in Portugal and abroad with an original design and his own identity.

## Tasting Notes

Fruity aroma (tropical, mango, peach, orange) with a strong floral and mineral presence. Fresh mouth, full of minerality and structure. Long and structured finish.

## Viticulture

The grape variety Alvarinho comes from the sub-region of Monção and Melgaço. The Loureiro grape variety is located in the Lima sub-region with granitic soils, deep and poor in organic matter. Regarding Avesso grape variety we get it in Baião region, in the border between the continental climate of the Douro Valley and the maritime influence of Douro Litoral.

## Winemaking

Handpicked grapes into small boxes and carried to the winery in a short period of time. Total de-stemming. Soft pressing of the whole grape. Extreme cold must clarification. Long fermentation at low temperatures: 14-16°C. Minimum 4-month ageing on fine lees with regular bâtonnage.