



## Contacto Alvarinho, Monção e Melgaço, Anselmo Mendes Vinho Verde, Portugal



<b>Product code</b>	AV14ZZWC
<b>Grapes</b>	Alvarinho
<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>	2025

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ANSELMO  
MENDES  
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### 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

Delicate nose with floral and mineral hints. Full bodied mouth with floral notes. Lime, salty and wet stone. Long finish.

### Viticulture

Contacto Alvarinho is obtained from the noble Alvarinho grape variety, grown exclusively in the sub-region of Monção and Melgaço. The localization of this sub-region provides it a particular microclimate surrounded by a range of mountains which allows a unique combination between precipitation, temperature and luminosity required for the perfect maturation of the grapes. For the production of this wine vineyards alongside the river were selected at a low altitude and with deep soils with a high content of pebbles.

### Winemaking

Handpicked grapes into small boxes and carried to the winery in a short period of time. Total de-stemming with a short skin maceration. Cold clarification at 12°C. Fermentation with controlled velocity and temperature. Minimum 3 month ageing on fine lees with regular bâtonnage.

### Awards

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