



AGRI-RONCÃO  
VINÍCOLA, LDA.

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## Quinta de Linhares Alvarinho

**PRODUCER** Agri-Roncão Vinícola, LDA

Agri-Roncão is a family-owned company founded in 2001 by Domingos Ribeiro. With over 60 hectares of planted area and two wine cellars/winemaking centers in the Demarcated Douro and Vinho Verde regions, Agri-Roncão is dedicated to the production and trade of Douro Wines, Vinho Verde and Port Wines.

**REGION** Vinhos Verde Wines/ Sub-region Sousa

**TERROIR** Quinta de Linhares is located in Penafiel, sub-region of Sousa, in the demarcated Vinhos Verdes Region. The vineyard is exposed to South-Southwest, between the elevations of 250/300m of altitude. The climate is moderate to dry with low temperature variations. Winters are not very harsh and summers are mild and dry. Although it is not directly exposed to Atlantic influence, it is felt due to the low relief. The type of soil is Sandy-Loam, rich in nutrients such as Phosphorus and Potassium and poor in Calcium and Magnesium, producing low PH wines. The granitic origin composition, gives minerality to the wines.

**VINIFICATION** Manual harvest in 25kg boxes. After a careful selection of the grapes, destemming, partial pre-fermentative maceration of 14 to 15 hours and crushing in a pneumatic press were carried out. Fermentation took place in stainless steel vats at a controlled temperature between 15 to 16°C - for approximately 30 days. Stage in stainless steel vats for 3/4 months, during which the wine was in contact with the lees.

**TASTING NOTES** This wine reflects all the elegance and character of the Alvarinho variety. It presents a bright and citric color. In the nose it is intense and fresh, with floral and fruity notes. In the mouth it is fresh, elegant and persistent, with a lively acidity and fruity notes reminiscent of fruit such as nashi pear.

**Vintage** 2024

**Grape Varieties** Alvarinho

**Winemaker** António Sousa

**Alcohol Content** 12.5%

**Total Acidity** 4.9 g/dm<sup>3</sup>

**Total Sugars** 2.70 g/dm<sup>3</sup>

**Serving Temperature** 8/12°C



QUINTA DE  
LINHARES