



Quinta de Linhares Grande Reserva Avesso

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, pre-fermentative maceration of 14/15 hours was carried out, followed by crushing in a pneumatic press. Fermentation took place in stainless steel vats at a controlled temperature between 14 and 15°C - for approximately 30 days. Stage in stainless steel vats for 4/5 months, during which the wine was in contact with the lees. After this period the wine aged more than 36 months in French oak barrels.

TASTING NOTES Wine with a golden color, intense and elegant aroma. On the palate, it is fresh and complex, combining notes of white fruit such as apple and pear with vanilla notes from barrel aging. An expressive, long and persistent finish.

Vintage 2016

Grape Varieties Avesso

Winemaker António Sousa

Alcohol Content 13.5%

Total Acidity 5.0 g/dm³

Total Sugars 4.2 g/dm³

Serving Temperature 8/12°C



QUINTA DE
LINHARES