

FAMILY WINES
CARNEIRO
PORTUGAL

TASTING NOTES

Colour: Clear, pale with a light yellow tone
Nose: Medium intensity, fruity aromas of citrus, grapefruit and pineapple.
Mouth: Dry, perfect balanced acidity, medium alcohol, medium body with powerful mouth, citrus aromas, light lime, and intense finish.

PACKAGING

BOTTLE – capacity (l): 0,75
Model: Borgonha Nova Natura (cork & screwcap)
Dimensions (cm): Ø 8,0 x (a) 29,5
Weight (kg): 0,395 (empty)
Bar Code EAN (btl): 5600248323005

CARDOARD BOX
6 bottles/vertical position
Dimensions (cm) 25,0x 17,0 x 30,5
Gross Weight: 7,0 kg
Bar Code EAN (box): 15600248323019
PALLET EURO: 0,80 x 1,20
Pallet of 105 boxes - 630 bottles



Foral de ATEI

ALVARINHO

Vinho Verde White 2022

Owners EDITION

FORAL de ATEI wines are the family's new brand with its interpretation of the style that grape varieties such as Alvarinho, Arinto and Azal have in the Basto region.



GOLD MEDAL
Gilbert & Gaillard
Wine Tasting 2023

WINE FAC SHEET

Grape Varieties: Alvarinho
Appellation: Vinhos Verdes
Bottling date: 03/2023
Quantity: 50.000 bottles
Winery: CARNEIRO WINES
Winemaker: Cristiana Carneiro
Climate: Temperate, Mediterranean
Soil: Granite
Alcohol (%vol): 12,50
Acidity (g/l): 5,70
pH: 3,28 RS (g/l): <1,5gr
VEGAN Friendly

BACKGROUND:

CARNEIRO WINES is a family winery in the Vinhos Verdes region, in Basto, an ancient sub-region, with deep and ancient connection to the vineyard and wine production. The Basto sub-region is the most inland of the Vinhos Verdes Region - and Mondim de Basto is the only municipality of Trás-os-Montes with this designation - being at a high average altitude, giving the vineyards protection from the sea winds. The soil is mostly granitic, perfect terroir for mineral wines. The beauty of this rural area is only comparable to the incredible river Tâmega, which flanks all the vineyards. The climate is harsher, the winter is cold and very rainy and the summer is quite hot and dry, favoring most of the white varieties of grapes, especially Alvarinho, Loureiro, Arinto and Azal. These white grape varieties, cared with love by the family, allow the creation of intensely fresh wines that are very different from each other, but each unique in its own way. With Alberto in charge of the vineyards and Cristiana on the helm of oenology, the family of winegrowers are motivated to create always lovely wines, with the grapes produced in their lands, that are cared for with all dedication. 100% of our wines are VEGAN FRIENDLY and we are committed to have a SUSTAINABLE WINEGROWING. Currently we are certifying our vineyards and winery through the Portuguese national "Referencial Nacional de Certificação em Sustentabilidade do Sector Vitivinícola" by VINI PORTUGAL.

VINIFICATION

The Alvarinho grapes are harvested manually in boxes of 25 kgs. Complete destemming and use of pneumatic press. After pressing and before fermentation the must is decanted at low temperature. Alcoholic fermentation with temperature control. No malolactic fermentation or use of wood. Clarification and microfiltration immediately before bottling to ensure the microbiological stability of the wine.

DESIGN

The entire image and graphics for this wine were designed as a tribute to the land where it all began - the village of Atei. To this end, a talented illustrator/urbansketcher, son of the land, Vasco Mota, was invited, who, in his own words, "(...) O Foral de Atei, in black pen and watercolour, has one of the images that best represents the parish of Atei with the mountain Monte Farinha rising behind it."

SERVING/STORAGE INFO

Service temperature (°C): Serve cold at 8-10°C.

Food suggestions: Perfect with pasta, rice, seafood, fish and white meats

Longevity: Now and for 24 months;

Consumption: once opened consume immediately

Recommended storage: in low light environment, without temperature fluctuation, and in vertical position.