QUEVEDO

Friendology Forever

ALEGRA RESERVA WHITE

CAPACITY:750ML

ALEGRA is more than a wine — it's an experience that invites you to slow down, connect with the present, and savour the beauty of each moment. Sourced from the vineyards of Alegria, Valeira and Trovisca, in the heart of the Douro, it reflects our terroir with authenticity. Aged in oak barrels, ALEGRA blends structure and freshness in a serene ode to the natural beauty of the Douro



2025

TASTING NOTES

COLOUR
Pale lemon yellow

AROMA
Intense aromatic profile with notes of apricot, pineapple and ripe lemon. Delicate floral nuances, with complexity provided by oak ageing, showing notes of vanilla and white pepper.

PALATE
Structured and elegant, with generous palate weight and a creamy, enveloping texture. Expressive fruit combines seamlessly with subtle oak nuances, adding complexity while preserving freshness. The finish is long, persistent and well balanced.

TECHNICAL INFORMATION

GRAPE VARIETIES
30% Gouveio, 20% Arinto, 19% Rabigato, 1% Viosinho, 13% Others

SPECIFICATIONS
Alcohol – 13,00% Total Acidity –5,8 (g/l)
pH – 3,32 Residual Sugar – 0,6 g/l
Contains sulfites

WINEMAKING DETAILS
Viticulture:
The 2025 vintage was marked by a hot and dry summer, which favored steady ripening and excellent grape health. Despite moderate yields, the vines produced fruit with high concentration and aromatic intensity. Stable conditions throughout the ripening period allowed for a remarkable balance between richness and freshness. Winemaking: Grapes were cooled to 8–10°C, followed by gentle pneumatic pressing. Fermentation took place at 15°C in stainless steel tanks, with some top cuvées fermenting in used 500L French oak barrels, remaining in contact with the lees to enhance texture.

Aging:
Aged on fine lees in both stainless steel tanks and used barrels, adding complexity and freshness to the wine.

Winemaker:
Mariana Rosária

FOOD PAIRING
Service temperature: 8-12°C Aged and richer cheeses, creamy pasta dishes and delicately flavoured meats.