



Anselmo Mendes

Anselmo Mendes Contacto is a vibrant expression of Alvarinho, showcasing floral elegance, citrus freshness, and a mineral complexity that reflects the essence of Monção and Melgaço.



Contacto 2023

Vinho Verde, Portugal

Region and Vineyards

Contacto is produced exclusively from **Alvarinho** grapes grown in the **Monção and Melgaço sub-region** of **Vinho Verde**, Portugal. This area benefits from a **temperate climate**, with its proximity to the Spanish border creating a harmonious balance of **rainfall, temperature, and sunlight**, essential for perfect grape maturation.

The vineyards are situated near rivers, on **granite soils with sandy loam textures**, which enhance the wine's **mineral character and freshness**. These low-altitude vineyards, enriched by alluvial and fluvial deposits, contribute to the complexity and subtle bitterness typical of the Alvarinho variety.

Winemaking

This vintage was crafted with precision, beginning with the manual harvesting of grapes into small boxes to preserve their quality. The grapes were quickly transported to the winery to maintain freshness, where they underwent **total de-stemming** followed by a short period of maceration.

Fermentation was carried out at controlled speeds and temperatures to extract the finest aromas and flavors. The wine was aged for a **minimum of three months on fine lees**, enhancing its texture, aromatic complexity, and length. This meticulous process ensures the preservation of the wine's elegance and character.

Tasting Notes

- **Color:** Pale yellow with greenish highlights.
- **Aromas:** Delicate and floral, with high aromatic concentration, featuring pronounced notes of citrus and hints of minerality.
- **Palate:** Fresh and vibrant, with a balanced acidity that underscores its citrus core. The minerality adds complexity and elegance, leading to a long, refined finish.

Alcohol :12,50 %

Composition: 100% Albarino



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Did you know?

Contacto was one of the first wines to demonstrate the aging potential of **Alvarinho**, showing that this variety, when well-crafted, can develop beautifully over time. It has an **acceptable storage time of 10 years**, making it an excellent candidate for cellaring.

Wine Pairing Ideas

- **Grilled seabass with lemon butter:** Complements the wine's citrus and mineral notes.
- **Goat cheese salad with walnuts and honey:** Balances the wine's freshness with creamy and nutty flavors.
- **Seafood risotto:** Enhances the wine's vibrant acidity and minerality.
- **Sushi and sashimi:** The wine's freshness and elegance pair perfectly with delicate raw fish dishes.



Robert Parker (RP) : **89 Points (2022)**

The 2022 Alvarinho Contacto comes in at 12.7% alcohol. It is probably just the method of vinification, but this seems a little deeper and a little livelier than the Muros Antigos in this report. The finish here seems a little longer and the wine seems a little tighter, even though this is also refined and polished. There is a certain stylistic similarity in making approachable and gentle Alvarinho this year. This Alvarinho should hold well, but it does need some time to become a little more expressive of the grape. There, the Muros Antigos in its youth is the slight winner. This should improve, though. It should hold for at least the rest of the decade, maybe more, so there is no rush if you give it until this fall or even next spring rather than this summer. It is gentle enough right now that it will be a pleasure to drink this summer too. It seems a step short of exceptional this year.

