

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 .

Anselmo Mendes WINEMAKER



Contacto Alvarinho 2024

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) : 91 Points (2024)

The 2024 Contacto Alvarinho is part of a joint venture with the Symington family, but the brand has existed since 2008, and the Symingtons have had 50% of the brand since 2023. The concept here comes from the skin contact, which varies depending on the acidity and the ripeness; in very warm years, they avoid full skin contact because it lowers acidity. Here we're talking 12 hours at 12 degrees Celsius for 70% of the grapes, so it's not at all an "orange" wine. In fact, the color is as pale as the Muros Antigos. The difference here is the soils where the grapes grow—in the Quinta da Torre, the soils are alluvial (still granitic) but with a little more clay (8%) and more resistance to drought. It started quite shy, but the wine is more aromatic and floral; it has more volume and is more concentrated, because of the soils and the skin contact. It comes in at 12.5% alcohol, a pH of 3.3 and seven grams of acidity—a little of those factors is what happens with the alluvial soils, but the higher pH is because there's more potassium for the grapes and the acidity is also higher; but it's more because of the temperature, which in the Quinta da Torre, a valley, is lower at night than in the slopes from Melgaço, where the grapes from Muros Antigos come from. 360,000 bottles produced. It was bottled in January 2025.