

QUINTA DE AZEVEDO

QUINTA DE AZEVEDO VINHO VERDE WHITE 2016

TYPE: Still **COLOUR:** White

DESIGNATION OF ORIGIN: DOC Vinho Verde **REGION:** Vinhos Verdes

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

Quinta de Azevedo is a fresh, elegant wine, an exemplary Vinho Verde. It is named after the magnificent Azevedo property, which belongs to Sogrape.

TASTING NOTES

Very attractive lemony-yellow colour with glints of green. Intense aroma in which floral notes (roses and orange blossom) combine with hints of citrus and minerality. With a very slight prickle of fizz, it is vibrant, lively and well balanced, and the long finish has notes of minerality again, along with citrus flowers.

HARVEST YEAR

The rain that fell in the Vinho Verde region in the winter months was sufficient to restore groundwater reserves. The summer was dry, but temperatures were never very high. The grapes produced at Quinta de Azevedo were very healthy, promising fine quality from early in the season. The resulting wines were elegant and intensely aromatic.

WINEMAKER: Miguel Pessanha

VARIETIES: 95% Loureiro, 5% Pedernã

WINEMAKING

The wine was made with the greatest care and professional attention using selected grapes picked at optimum ripeness. Gentle destemming, crushing and pressing was carried out under the protection of inert gases, and the juice was clarified to the desired degree. It then fermented at about 16°C using native yeast QA 23 selected at Quinta de Azevedo.

MATURATION

After fermentation, the wine remained for 4 months on fine lees to improve and enrich flavour, aroma and texture. Immediately before bottling, it was lightly fined, stabilised and filtered.

STORE

Quinta de Azevedo is already perfect to drink one month after bottling, but it can develop well for around two years. The bottle should be kept upright in a cool, dry

SERVE

Serve it cold, ideally at between 6°C and 8°C. Once open, it is best drunk on the same day, but will keep for a day or two in the fridge.

ENJOY

Quinta de Azevedo is ideal an ideal accompaniment for fish, seafood, salads, pasta dishes, or can be drunk simply on its own.

TECHNICAL DETAILS

Alcohol: 11% | Total acidity: 6,4 g/l (tartaric) | Sugar: 4,4 g/l | pH: 3,03

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

RESPONSIBLE DRINKING AND QUALITY

Sogrape Vinhos is a signatory to the European initiative "Wine in Moderation", and is certified to the highest world standards for quality and food safety.

INNOVATION AND SOGRAPE VINHOS

Sogrape Vinhos is a family company with international vision, focused on innovation, the production of wines of quality, and developing Portuguese brands on a global scale.

QR Code

