

Gazela

GAZELA VINHO VERDE ROSÉ

TYPE: Still

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Gazela is a soft, light and refreshing Vinho Verde that goes well with life. Gazela is an uncompromising wine, a renewed classic that confirms all the region's potential to create light and engaging wines, ideal for everyday drinking.

TASTING NOTES

Raspberry pink in colour, with a slight prickle of fizz that emphasises its bouquet of red fruits (strawberries) and tropical fruits (banana). In the mouth it is lively and fresh, intense in flavour and well balanced, the overall impression being of lightness and freshness, with an elegant finish.

VARIETIES: 35% Borraçal, 30% Espadeiro, 30% Amaral, 5% Vinhão

WINEMAKING

This wine was made exclusively from red grape varieties grown in the Vinho Verde region. Gentle crushing and pressing give a slightly pink juice, which is allowed to settle until it has the desired degree of clarity. The juice then ferments alone, without the skins, as for a white wine, at a controlled temperature of 14°C-16°C.

MATURATION

After fermentation, the wine is aged for approximately two months in tank before it is ready to be bottled. Before bottling it is fined, cold treated and sterile filtered.

STORE

Gazela must be kept upright, in a dry and cool place. Given its freshness, Gazela is a wine that is best drunk young

SERVE

Should be served well chilled, in a white wine glass or a flute, at a temperature between 6°C-8°C.

ENJOY

Gazela is ideal as an aperitif, with salads, fish, seafood dishes and Asiatic cuisine or sushi

TECHNICAL DETAILS

Alcohol: 9,5% | Total Acidity: 6,9 g/l (tartaric acid) | Sugar: 16 g/l | pH: 3,15

NUTRITIONAL INFORMATION

Alcohol: 7,5g/100ml | Sugar: 1,6g/100ml | Energetic value: 63Kcal (265 kj)/100ml | Vegan: No | Vegetarian: Yes |
Gluten: No

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

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