

*Gazela*

# GAZELA VINHO VERDE ROSÉ

**TYPE:** Still      **COLOUR:** Rosé

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

**COUNTRY OF ORIGIN:** Portugal

## THE WINE

Gazela is a soft, light and refreshing Vinho Verde Rosé 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.

## TAUSTING NOTES

A light pink wine, with a slight fizz which enhances its bouquet of red fruits (strawberries) and tropical fruits (bananas). On the palate it has a lively and fresh attack with an intense flavour and good balance, the overall impression being of lightness and freshness, with a very elegant finish.

## HARVEST YEAR

A cold, dry winter. The extremely wet spring allowed the water reserves in the soil to be replenished, but affected flowering, forcing intervention in the vineyard. The summer was hot and dry, with the humidity levels in the soils providing a long and balanced end of the maturation phase, allowing the production of wines of excellent quality.

**WINEMAKER:** António Braga

**VARIETIES:** Amaral; Borraçal; Espadeiro; Vinhão

## WINEMAKING

It is made exclusively from red grape varieties grown in the Vinho Verde region by the off skin fermentation method ("bica aberta"). A gentle treading and pressing enable the extraction and selection of a lightly rosé must, which is subsequently clarified until the required degree of limpidity is obtained, after which alcoholic fermentation takes place at a controlled temperature of 14°C-16°C.

## MATURATION

After fermentation, the wine is matured for about 2 months, which allows it to achieve the necessary quality for bottling. Before bottling it undergoes fining, cold treatment and sterilising filtration.

## STORE

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

## SERVE

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

# ENJOY

Ideal as an aperitif, with salads, fish, seafood dishes and Asiatic cuisine or sushi.

## TECHNICAL DETAILS

Alcohol: 9,5%  $\pm$ 0,5 | Total Acidity: 6 g/L (tartaric Acid) | Total Sugars: 16 g/L  $\pm$ 1 | pH: 3,2  $\pm$ 0,1

### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 7,5 g | Sugars: 1,6 g | Energetic Value: 271 kJ/65 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: No | Gluten-Free

## ALLERGENS:

Contains sulphites

**BOTTLING DATE:** 2020-09-01

**AVAILABLE CAPACITIES:** 750 mL, 187 mL

**BOTTLER:**

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal

