

AZEVEDO

QUINTA DE AZEVEDO RESERVA VINHO VERDE 2017

TYPE: Still **CATEGORY:** Reserve **COLOUR:** White **TONE:** Greenish
DESIGNATION OF ORIGIN: DOC Vinho Verde **REGION:** Vinhos Verdes
COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

The fields of Azevedo date back to the 11th century when they were bestowed by royal decree upon the Azevedo family. In the vineyards and winery of this imposing estate, where a mysterious tower has stood untouched since the 15th century, this tradition and legacy are infused into high-quality white wines.

TASTING NOTES

Clear and bright with greenish tints. An aroma with prominent notes of well-ripened fruit, particularly of yellow-pulped fruit, such as peaches and nectarines. On the palate, this wine is creamy with aromatic notes of ripe fruit. A lively acidity invites a long and balanced finish.

HARVEST YEAR

A year characterised by low rainfall and above average temperatures. These conditions caused a delay in the vegetative cycle. The harvest year also registered low-scale humidity, which was reflected in reduced incidences of disease on the vine. The resulting fruit had very good maturation levels.

WINEMAKER: António Braga

VARIETIES: 70% Loureiro, 30% Alvarinho

WINEMAKING

Vinification took place at the Quinta de Azevedo winery. On arrival, the grapes were carefully treated and gently destemmed, in order to fully preserve their character. The channelling of the must is done using temperature controls and protected from oxidation by the use of inert gases. Soft crushing follows in a pneumatic press with some pre-fermentative maceration. Alcoholic fermentation takes place at temperatures between 16°C-18°C. During maceration, around 40% of the lot fermented in contact with the grapeskins.

MATURATION

This wine matured in stainless steel tanks with "battonage", stirring of the lees, for 3 months.

STORE

Store horizontally. The fresh, fruity profile of this wine means that it is ready to be consumed immediately. However, it is envisaged that it will evolve positively in the bottle for at least 5 years.

SERVE

Serve at between 10°C-12°C.

ENJOY

With its fruity profile and integrated acidity, this full-bodied and creamy wine is very gastronomic and pairs wonderfully with fish dishes, seafood and rich salads. Due to its freshness, it combines exceptionally well with intense flavours, such as those found in Asian cuisine.

TECHNICAL DETAILS

Alcohol: 12% | Total acidity: 5,6 g/L (tartaric) | Sugar: 1,3 g/L | pH: 3,2

NUTRITIONAL INFORMATION

Alcohol: 9.5g/100mL | Sugar: 0.1g/100mL | Energetic value: 71kcal (297 kJ)/100mL | Suitable for Vegans: No | Suitable for Vegetarians: Yes | Gluten-Free

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.

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.

QR Code



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