

GAZELA VINHO VERDE WHITE

TYPE: Still **COLOUR:** White

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 LAST TASTED: 2020

Gazela has a very light colour, with a slight fizz that enhances its bouquet, flavours and freshness. Aromatic and engaging, Gazela adds to its citrine and tropical fruit notes a lively and stimulating acidity. The end product is an elegant, versatile and very attractive wine.

WINEMAKER: António Braga

VARIETIES: Loureiro; Others; Pedernã; Trajadura

WINEMAKING

The grapes are destemmed and gently crushed. The resulting must is separated from skins in pneumatic presses and subjected to static decanting for 24 hours, suitably protected from oxidation, until it reaches the required level of clarity. Fermentation in stainless steel vats then follows, under a controlled temperature of about 16°C.

MATURATION

Gazela is bottled immediately after fermentation and blending, so as to guarantee its whole original freshness.

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 should be served well chilled at a temperature between 6°C-8°C.

ENIOY

Gazela is ideal to be drunk with friends having a good time.

TECHNICAL DETAILS

Alcohol: 9% ±0,5 |Total Acidity: 5,9 g/L ±0,5 (tartaric Acid) | Total Sugars: 11 g/L | pH: 3,2 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 7,1 g | Sugars: 1,1 g | Energetic Value: 249 kJ/59 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: No | Gluten-Free

ALLERGENS: Contains sulphites

BOTTLING DATE: 2020-09-01

AVAILABLE CAPACITIES: 1.500 mL, 1.000 mL, 750 mL, 375 mL, 187 mL

BOTTLER:

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









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