

AZEVEDO

AZEVEDO LOUREIRO E ALVARINHO VINHO VERDE 2018

TYPE: Still **COLOUR:** White

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

COUNTRY OF ORIGIN: Portugal

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 young greenish tones. An expansive aroma, with notes of ripe mango, nectarine and hints of well-ripened citrus fruit. This fruitiness is also present on the palate, alongside a balanced acidity that provides great freshness, as well as balance. This wine has a harmonious, fruity finish.

HARVEST YEAR

A rainy year throughout the vegetative cycle, with low temperatures. August proved an exception: with no rainfall and a significant increase in temperature. The maturation of the grapes therefore took place under excellent conditions, and the resulting wines had excellent aromatic expression and a very well-integrated acidity.

WINEMAKER: António Braga

VARIETIES: 70% Loureiro, 30% Alvarinho

WINEMAKING

The wine is vinified at Quinta de Azevedo, and undergoes gentle destemming on arrival to preserve the full character of the grapes. The must is channelled at controlled temperatures and protected from oxidation by inert gases. Soft pressing in a pneumatic press takes place with some pre-fermentative maceration. Alcoholic fermentation occurs at between 16°C-18°C, using selected yeasts, primarily the native yeast QA23.

MATURATION

The wine matures in stainless steel tanks for 3 months, during which time the lees are stirred.

STORE

The bottle should be stored horizontally. The fresh, fruity profile of this wine is suitable for immediate consumption, but it will evolve positively in the bottle for at least 3 years.

SERVE

Serve at between 9°C-11°C.

ENJOY

The profile of this wine makes it an ideal accompaniment for fish dishes, fresh salads and seafood. It is also a wonderful aperitif. Its freshness makes it very suitable for drinking outside of mealtimes.

TECHNICAL DETAILS

Alcohol: 12% | Total Acidity: 5,5 g/L (tartaric acid) | Sugar: 2,2 g/L | pH: 3,3

NUTRITIONAL INFORMATION

Alcohol: 9.5g/100mL | Sugar: 0.2g/100mL | Energetic value: 71kcal (299 kJ)/100mL | Suitable for

Vegans: No | Suitable for Vegetarians: Yes | Gluten-Free

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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