

AZEVEDO

AZEVEDO LOUREIRO AND ALVARINHO VINHO VERDE 2021

TYPE: Still **COLOUR:** White

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

COUNTRY OF ORIGIN: Portugal

THE WINE

The Azevedo estate dates back to the 9th century when it was granted to the Azevedo family by royal consent. In the vineyards and winery of this imposing property, whose mysterious tower has remained intact since the 15th century, its history is honoured by the production of superior wine whites.

TASTING NOTES LAST TASTED: 2022

Clear and bright with citrine-yellow tones. This wine has an aroma with fresh notes of citrus and wild white flowers. On the palate, it has hints of stone (white peach) and citrus fruit, good volume and texture, and a well-integrated acidity that is both firm and fresh. It has a balanced and refreshing finish.

HARVEST YEAR

Winter was wet, while a dry spring recorded above average temperatures which factored in to premature flowering in May. The summer months registered temperatures in line with the climatological norm, with slightly more rainfall than normal in August and September. The harvest took place in September.

WINEMAKER: Diogo Sepulveda

VARIETIES: 70% Loureiro, 30% Alvarinho

WINEMAKING

Vinification took place at the Quinta de Azevedo winery, where gentle destemming helped to preserve the inherent characteristics of the grapes. The must was treated at controlled temperatures and protected from oxidation by the use of inert gases. Soft crushing in a pneumatic press followed with some pre-fermentative maceration. Alcoholic fermentation took place at temperatures between 16°C-18°C using selected yeasts, primarily QA23.

MATURATION

This wine aged in stainless steel tanks with "battonage" on fine lees for three months.

STORE

Store in a horizontal position. The fresh and fruity profile of this wine means it is ready for immediate consumption. However, it is envisaged that it will evolve positively in the bottle for at least 3 years.

SERVE

Serve at 10°C-12°C.

ENJOY

This wine pairs wonderfully with fish dishes, sushi, fresh salads and seafood, and it is an ideal aperitif. Its fresh character is also perfectly suited to drinking outside of mealtimes.

TECHNICAL DETAILS

Alcohol: 12% ±0,5 | Total Acidity: 6,9 g/L ±0,5 (tartaric Acid) | Total Sugars: 3,7 g/L ±0,3 | pH: 3,2 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 9,5 g | Sugars: 0,4 g | Energetic Value: 301 kJ/72 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2021-12-22

BOTTLES PRODUCED: 234.400

AVAILABLE CAPACITIES: 750 mL

BOTTLER:

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

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.



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