AZEVEDO

AZEVEDO LOUREIRO AND ALVARINHO VINHO VERDE 2020

TYPE: Still COLOUR: White

DESIGNATION OF ORIGIN: DOC Vinho Verde REGION: Vinhos Verdes COUNTRY OF ORIGIN: Portugal

THE WINE

The Azevedo domains date back to the 11th century when they were granted by royal donation to the Azevedo family. The vineyards and winery of this imposing property, whose mysterious tower remains untouched since the 15th century, history is honoured with the creation of the best white wines.

TASTING NOTES LAST TASTED: 2021

Clear and bright with a citrus yellow hue. Very focused aroma with fresh citrus notes such as lime peel and very ripe lemon. Hints of stone fruits, nectarine and floral suggestions. Good volume and texture in the mouth, very well integrated acidity, firm and fresh. Balanced and refreshing finish.

HARVEST YEAR

Hotter than usual year. Rainy and warm winter and spring, early blooming in May. Warmer than normal summer, some rainfall in August during ripening. The harvest occurred in September, in rainy weather. **WINEMAKER:** António Braga

VARIETIES: 70% Loureiro, 30% Alvarinho

WINEMAKING

Vinification takes place in the Quinta de Azevedo winery, with smooth reception and destemming in order to preserve the characteristics of the grapes. The must is routed with temperature control and protected from oxidation with inert gases. Soft pressing in a pneumatic press with some pre-fermentative maceration. Alcoholic fermentation at a temperature between 16 and 18°C, carried out by selected yeasts, mainly QA23.

MATURATION

The wine matures in stainless steel vats with battonage of fine lees for 3 months.

STORE

The bottles should be stored horizontally. With its fresh, fruity profile, this wine is ready for immediate consumption, but it also has the potential to be aged for at least 3 years.

SERVE Serving temperature 10°C-12°C.

ENJOY

The wine's profile makes it suitable for fish dishes, sushi and fresh salads, seafood and aperitifs. Its fresh character makes this wine an excellent choice for drinking outside meal times.

TECHNICAL DETAILS

Alcohol: 12% ±0,5 | Total Acidity: 6,2 g/L ±0,3 (tartaric Acid) | Total Sugars: 3 g/L ±0,5 | pH: 3,2 ±0,1 **NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)**

Alcohol: 9,5 g | Sugars: 0,3 g | Energetic Value: 298 kJ/71 kcal | Suitable for Vegatarians: Yes | Suitable for Vegatarians: Yes | Gluten-Free

ALLERGENS: Contains sulphites

BOTTLING DATE: 2021-01-14

AVAILABLE CAPACITIES: 750 mL

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





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