# **`Selected White` Vinho Regional Alentejano 2014** Alentejo, Portugal





Grape Varieties	50% Antão Vaz
	50% Arinto/Pedernã
Winemaker	Alison Luis Gomez
Closure	Natural Cork
ABV	13.5%
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

## PRODUCER

The family-owned Azamor estate was purchased by Alison and Joaquim Luiz-Gomes in 1998. Known as the "bread basket" of Portugal, the Alentejo has staked a claim as one of the country's most important red wine regions. It is renowned for its consistency of good quality, excellent value, fruit-driven wines. Unlike many producers in the region, Azamor's vineyards are planted on low vigour hillside sites, which gives their wines more depth of flavour. Alison uses a mixture of local varieties like Touriga Nacional, Trincadeira and Alicante Bouschet, as well as international ones such as Petit Verdot, Syrah and Merlot.

#### VINEYARDS

The Azamor vineyards are unique. The 27 hectares of vineyards are situated at 350m above sea level, they look out over a vast landscape, including a breathtaking view of Spain. They are the most densely planted in the region of Alentejo; the north-south rows are planted 2.2m x 0.9m. The vines grow on clay soils with bedrock of schist, one to two metres deep.

### VINTAGE

The 2014 growing season benefited from a cool year, a wet spring and a mild fresh summer. 2014 was one of the shortest vintages on record, finishing on the 18th of September due to early autumn rainfall. The consistent, gradual maturation with a longer "hang time" than normal, resulted in beautifully aromatic and complex grapes with perfect acidity and good sugar levels.

#### VINIFICATION

Both the Antão Vaz (50%) and Arinto (50%) were hand selected and picked before being transported to the winery. Chilled to 5°C then pressed in a completely oxygen free press, the spate musts were clarified and decantered to 17°C. Half way through the fermentation 30% was placed in French oak barrels whilst the remainder finished its fermentation in stainless steel tanks. The wine was left on the lees for six months, both in tank and barrel, to enhance the wine's structure and texture. After eight months, Azamor 2014 was blended and bottled.

## **TASTING NOTES**

Selected White 2014 is the first white wine produced by Azamor. Beautifully balanced, it has delicate fruit aromas and a fresh, mineral palate that is lifted with a classic French oak influence.

