Petit Verdot Vinho Regional Alentejano 2013 Alentejo, Portugal





Grape Varieties	100% Petit Verdot
Winemaker	Alison Luiz-Gomes
Closure	Natural Cork
ABV	14%
Residual Sugar	3g/L
Acidity	5.8g/L
Wine pH	3.56
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 Alentejo climate is known for its cold winters and hot summers. In the winter, the temperature can drop down to 0°C; in summer, it can rise to 43°C. Humidity ranges between 20% in the summer and 100% in the winter, with an average rainfall of 450mm per year.

VINTAGE

The 2013 growing season was marked by a cool and wet spring. With fresher summer and a longer "hang time" than normal, the grapes were of exceptional quality and beautifully balanced.

VINIFICATION

The Petit Verdot was vinified separately in stainless steel tanks for 10 days before being pressed (basket press) and undergoing malolactic fermentation. 35% of the final wine was aged for 12 months in French Oak barrels.

TASTING NOTES

A wonderfully vibrant colour, this is an elegant red wine with a beautifully delicate fruit aroma, soft fresh fruit flavours and a classic French oak barrel lift. The wine has an excellent length and finishes with soft ripe tannins.

AWARDS

The Wine Merchant Top 100 2018, Wine Merchant Top 100 Winner

