

Vinho Verde 2015

Vinho Verde, Portugal



PRODUCER

The origins of the Quinta de Azevedo estate date back to the founding of Portugal in the 12th century. When Fernando Guedes acquired the historic property in 1982, he immediately set out to transform it and pioneered the production of quality wines from the region. He revolutionised the viticulture by planting 34 hectares of cordon-trained vineyards, rather than the traditional high-trained pergolas, and built a modern winery with state-of-the-art facilities for the production of fresh and elegant wines. Today, winemaker Diogo Sepúlveda makes an impressive range of age-worthy white wines, all marked by a signature freshness and pure and precise flavours.

VINEYARDS

Eschewing traditional high-trained pergolas, the Quinta de Azevedo vineyards were devised using modern cordon-trained planting and cultivation systems. This ensures better exposure and aeration of the vines, which prevents disease and provides better exposure for the grapes, resulting in riper and healthier fruit at harvest.

VINTAGE

2015 was, for the most part, a very dry year in Vinho Verde. This allowed the Alvarinho grapes to ripen well and by harvest time they were very aromatic, with good balancing acidity, and were picked in excellent health.

VINIFICATION

Gentle destemming, crushing and pressing was carried out under the protection of inert gases, and the juice was clarified to the desired degree. It was then fermented at 16°C using native yeast QA 23 selected at Quinta de Azevedo. After fermentation, the wine remained for four months on fine lees to improve and enrich flavour, aroma and texture. Immediately before bottling it was lightly fined, stabilised and filtered.

TASTING NOTES

Very attractive lemon-yellow in colour with hints of green. The wine has intense aromas that combine floral notes of roses and orange blossom with citrus fruit and elegant minerality. With a very slight prickle of fizz, it is vibrant, lively and well balanced. The long finish has notes of minerality again, along with citrus flowers.

Grape Varieties	95% Loureiro 5% Arinto/Pedernã
Winemaker	Miguel Pessanha
Closure	Screwcap
ABV	11%
Residual Sugar	4.4g/L
Acidity	6.4g/L
Wine pH	3.03
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian