

Quinta de Azevedo,
Vinho Verde Alvarinho Reserva 2022
Vinho Verde, Portugal

AZEVEDO



Grape Varieties	100% Alvarinho
Winemaker	Diogo Sepúlveda
Closure	Screwcap
ABV	13%
Residual Sugar	2g/L
Acidity	6.4g/L
Wine pH	3.1
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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

The Alvarinho grapes for this wine are sourced from prime vineyard sites in the Vinho Verde region located slightly further inland and more sheltered from the cooling influence of the Atlantic. This warmer microclimate allows the Alvarinho grape to reach optimum levels of ripeness with great aromatic intensity balanced by its signature acidity. Soils are predominantly granitic and the vines are cordon trained, ensuring good air circulation and excellent exposure for the grapes.

VINTAGE

The 2022 vintage in Vinho Verde began with a mild and uncharacteristically dry winter. Good conditions in the spring facilitated a problem-free budbreak, flowering and fruit set. The summer was hotter and drier than average and disease pressure was lower than usual, but careful canopy management was required to prevent grape sunburn during the very hot days in July and August. 2022 was one of the earliest harvests on record at Quinta de Azevedo, beginning on 2nd September and was accelerated to beat heavy rains which hit the region in mid-September. The quality of the fruit harvested was excellent and head winemaker Diogo Sepúlveda was delighted with the intense aromatics and vibrant natural acidity of the grapes.

VINIFICATION

Upon arrival at the Quinta de Azevedo winery, the Alvarinho grapes were gently destemmed and pressed in a pneumatic press. A short period of pre-fermentation maceration on the skins added extra aromatic intensity to the wine. Fermentation took place in stainless-steel tanks at controlled temperatures of between 13°C and 15°C using yeast QA23 - developed on the Azevedo estate and now popular worldwide. After fermentation, the wine remained in stainless-steel tanks for four months, during which time the lees were stirred to add textural complexity to the palate.

TASTING NOTES

Clear and bright yellow in colour. On the nose the wine boasts intense aromas of nectarine, apricot and mango along with floral nuances. Full flavoured and rich on the palate but balanced by a lively acidity which carries the ripe fruit flavours onto the lingering finish.

LIBERTY WINES