

Quinta de Azevedo,
Vinho Verde Loureiro/Alvarinho 2024
Vinho Verde, Portugal

AZEVEDO



Grape Varieties	70% Loureiro 30% Alvarinho
Winemaker	Diogo Sepúlveda
Closure	Screwcap
ABV	12%
Residual Sugar	2g/L
Acidity	6g/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 Loureiro and Alvarinho grapes were sourced from both the transitional schist soils of the Quinta de Azevedo vineyards, and more regionally typical granite soils of trusted contracted growers. Leaving behind the traditional high-trained pergolas of the Vinho Verde region, the Azevedo vineyards were devised using a modern cordon-trained system. This ensures better exposure of the grapes and aeration of the vine canopy, which prevents disease and results in riper and healthier fruit at harvest. The vineyards are farmed following sustainable practices, with cover crops planted between the vines rows to help to improve soil health, absorb excess rainwater and encourage biodiversity in the vineyard.

VINTAGE

Diogo Sepúlveda pronounced 2024 in Vinho Verde to be a “great, highly promising year”, producing concentrated wines with “excellent balance between freshness and elegance”. The vines benefitted from increased rainfall (2,100mm Vs past 10-year average of 1,755mm) and a warm spring, enabling them to create good leaf walls that promoted longer ripening. A cool May resulted in delayed flowering and some coulure, followed by mild, wet conditions that necessitated vigilant work in the vineyards – including use of the new leaf remover – to prevent and reduce the effects of downy mildew. Warm, balanced summer temperatures facilitated an even ripening of the grapes. The harvest was dry and began on 28th August with the Alvarinho, finishing on 20th September just before heavy rainfall arrived.

VINIFICATION

Upon arrival at the winery, the grapes were gently destemmed and cooled. This was followed by gentle pressing at low temperatures to preserve the aromatics and ensure maximum freshness. The must was transferred to stainless steel vats for fermentation at controlled temperatures of 14-15°C. A portion of the fruit underwent a pre-fermentation maceration for up to two days at low temperatures to extract the maximum aromatics before pressing. The wine was aged on its lees for three months in stainless steel tanks with regular lees stirring prior to bottling.

TASTING NOTES

This wine is clear and bright with youthful hues. The nose is vibrant and intense with notes of citrus, bright nectarine, lime blossom, and fresh mango. On the palate the wine is crisp with well integrated acidity and firmness. Rich tropical fruit flavours lead to a long and lingering finish.