

AZAHAR white wine



DOC Vinho Verde – Vintage 2018



We are the first producer in Vinho Verde with denomination ATLANTIC COAST VINEYARD WINE

Grapes – Loureiro (60%) Pedernã (40%)

Climate – Atlantic

Soil – Granite

Viticulture – 3500 plants per hectare, single cordon Royat and traditional pergolas. In many cases wines are arranged around agricultural fields

Harvest – Hand harvest 2nd week of September, 11° potential alcohol

Wine Making Technique – Concrete tanks fermentation and aging on the lees until bottling.

Oak influence – None



Alcohol	11,2%
Volatile Acidity g/L	0,8
Total Acidity g/L	7,5
Total Dry Extract g/L	21,88
Total SO2 mg/L	135
Ph	3,3
Residual Sugar g/L	1,5



Wine Description – Vinho Verde is clearly unique in the world. From the ever-green region, where the temperatures are never too high, rainfall on the 1500mm average and high humidity, around 30 thousand small growers take care of their small plots of land where beside the grapes kiwi is grown. Our wine comes from vineyards 15km close to Atlantic. Those conditions create acidic but subtle, fresh and fruity wines, and Azahar is the perfect example of what the region is capable of.



Tasting Notes – “Vibrant yellow color and hints of gold. A becoming note of maturity is developing in the wine, showing a NV-Champagne-like nose as well as a lager-like, yeasty quality. This is a richer style of Vinho Verde. It has an exotic tinge to it with some attractive oxidation and very nice concentration” – Wine Enthusiast.