



White Wine VINHO VERDE DOC VIA LATINA AZAL



TECHNICAL INFORMATION

VINTAGE: Last Vintage
PRODUCER: VERCOOPE
LOCALIZATION: Agrela, Santo Tirso. Vinho Verde DOC.
APPELLATION: VINHO VERDE.
ALTITUDE: 50 – 200 m
SOIL: Mainly granitic
AGEING: Young. In steel Vats.
ALCOHOL: 10,5 %.
RESIDUAL SUGAR: 8.0 g (+-2.0 g.)
TOTAL ACIDITY: 6.3 – 7.3 g.
CALORIES: 471 KCAL/750 ml.
PRESSION: < 1 Bar.
ANNUAL PRODUCTION: 250 000 bottles
WINEMAKER: João Gaspar.

LOGISTIC INFORMATION

EACH CASE: 6 Bottles. Weight: 7,20 kgs.
EACH ROW: 25 Cases.
EACH PALLET: 100 cases (600 bottles) High: 149 cm; Length: 120 cm; Width: 80 cm. Weight: 744 kgs. | **Or with 125 cases** (750 bottles) High: 182 cm. Weight: 924 kgs.
TYPE OF PALLET: EURO
BOTTLE BAR CODE: 5601448028202
CASE BAR CODE: 15601448028209

TASTING NOTES

GRAPE VARIETIES: Azal

COLOUR: Citrus colour.

AROMAS: Citrus fruits: lemon, lime and grapefruit.

TASTE: Very fresh, crispy, good acidity. Well fruity and marked especially with citric fruits flavours.

PARING: To pair with seafood, appetizers and light dishes.

SUGESTIONS: It shall be served at 6º - 8º. Drink young, ideally till one year and half after the harvest. Keep the bottle rather on vertical. Protect from sunlight, high temperatures and humidity.

THE COMPANY: VERCOOPE, UCRL

Located in Agrela, Santo Tirso, in the Vinho Verde Region Demarcated Region, Vercoope – Union of Wine Cooperatives of Vinho Verde Region – was founded in 1964 with the aim of bottling and trade the wine produced in the Wine Cooperatives of Amarante, Braga, Famalicão, Felgueiras, Guimarães, Paredes and Vale de Cambra, representing more than 4000 wine growers. With an annual production around 9 million of bottles, Vercoope has now an outstanding place in Portuguese market as well in the most demanding markets over the word.

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