



G O T A



GOTA - AZAHAR

Vinho Verde 2024

Minho, Portugal

TECH HIGHLIGHTS

- **Variety:** 50% Loureiro, 50% Arinto
- **Soils:** Granite & schist; Atlantic influence
- **Farming:** Sustainable; dry-farmed
- **Harvest:** Hand-picked; whole-cluster press
- **Fermentation:** Native yeasts in cement & stainless (no batonnage): 4 months on lees
- **Elevage:** Minimal SO2 no forced CO2
- Alc: 11,0 % | pH: 3,25 | TA; 6,5 g/L

TASTING SNAPSHOT

Orange blossom, green fig, and lemon verbena on the nose. Palate delivers crunchy citrus, sea-spray minerality and a sleek; textural finish that channels top Muscadet while keeping the fun Vinho Verde energy.



WHY KIKI & JUAN LOVE IT!

Azahar skips the cheap-and-frizzy stereotype. Think Muscadet-level mineral detail and aromatic lift, yet totally crushable and unbeatable at its price.

QUICK SALES HOOKS

- Seasonal crowd-pleaser: bright, low-ABV, seafood tower ready!
- Serious quality: native ferment, leesy texture.