



WINEMAKER
Natalia Jessa

FARMING
Sustainable

VARIETALS
Loureiro

FEATURES
Bottle, Cork

AVAILABLE SIZES (L)
0.750



Gota Vinho Verde 'Azahar'

PORTUGAL, VINHO VERDE



WINERY OVERVIEW

High Quality: Price regional wines of place and variety. Natalia Jessa is on the forefront of becoming the new face of Portuguese wines and one of the hardest working people around. Having relocated to Portugal for love from Poland via Ireland to Oporto, Natalia Jessa has really taken grasp of what is virtually an underserved market for inexpensive and incredibly delicious Portuguese wine. She says it herself in the most adorable broken Portu/ Polish English accent: "Drink it, don't overthink it." And these wines over deliver in a BIG way.

Part of the [La Luz](#) portfolio

VINEYARD

Dry farmed, sustainable/non-certified organic. Azahar is officially certified as a "vinhos atlânticos," which guarantees the vineyard must be within close proximity to the Atlantic Ocean, and see direct maritime influence.

VINIFICATION

Hand-picked fruit is destemmed and crushed and pressed. The juice is fermented, some lots are co-fermented in cement vats and others in stainless steel. 100% fermentation and aging on the lees in concrete vats with no battonage. Native fermentation traditionally lasts 1 month, after which the wine rests on lees for 6 months. After racking off of lees the wine is filtered, and no CO2 is added. Minimal SO2 is added before bottling.

TASTING NOTES

Green figs coated with sea spray, tart granny smith apple and hints of lemon verbena. Azahar is a serious departure from traditional, stylized VV, packing complex texture and bracing acidity on the palate. Given the varietal composition and fermentation style, the wine should age well for 5-6 years.

