QUINTA DE
AZEVEDO



Quinta de Azevedo Loureiro Escolha 2024

TYPE | Still Wine

COLOUR | White

CLASSIFICATION | Vinho Regional Minho

REGION | Vinhos Verdes

COUNTRY | Portugal

BOTTLING DATE | 2025-07-25

BOTTLES PRODUCED | 27027

BOTTLER | Sogrape Vinhos, S.A., Avintes, Portugal

SHIPPER | Sogrape Vinhos, S.A.

CAPACITIES | 750 mL

TECHNICAL DETAILS

Alcohol | 12 %vol. ±0.5

Total sugars | 2.5 g/L ±0.5

Total sulphur dioxide | 110 mg/L ±20

Total acidity (tartaric acid) | 6.0 g/L ±0.5

pH | 3.3 ±0.1

NUTRITIONAL INFORMATION
(TYPICAL VALUES FOR 100 mL)

Alcohol | 9.5 g/100mL

Sugars | 0.3 g/100mL

Calories | 293 kJ/70 kcal

Suitable for vegetarians | Yes

Suitable for vegan | Yes

ALLERGENS | Contains sulfites.

PRODUCT DESCRIPTION
Quinta de Azevedo Loureiro stands out from other Minho wines because it is 100% Loureiro and demonstrates a very distinctive side of this grape variety. The estate retains its charm and its 34 hectares of Portuguese white grape varieties produce elegant and complex wines that can age for many years.

TASTING NOTE – LAST TASTED 2025

Light citrus colour. Very exuberant aroma with notes of tropical fruits, particularly passion fruit. The palate is fresh and vibrant, with notes of passion fruit standing out in harmony with citrus notes of grapefruit and lemon. Acidity very well balanced by ageing in wood, which gives great creaminess and complexity. Very pleasant, long and persistent finish.

SUSTAINABLE VITICULTURE | Yes

TYPE OF SOIL | Schist.

WINEMAKER | Diogo Sepúlveda.

GRAPE VARIETY
Loureiro (100%).

INTEGRATED PRODUCTION METHOD
All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

WINEMAKING
After arrival at the winery, the grapes are destemmed and immediately cooled. Gentle pressing at low temperatures, followed by static cold settling for 3 days, with the lees being removed within the first 24 hours. Fermentation at a controlled temperature of 14-15°C.

MATURATION
After alcoholic fermentation, the wine aged for 6 months on lees with frequent bâtonnage. 15% of the batch aged in used French oak barrels.

STORE
Bottle in a horizontal position. Ready to be consumed when young, it reaches full maturity 2 to 3 years after harvest and may continue to evolve positively for several years.

SERVE
Serve directly from the original bottle. Recommended temperature: 10°C to 12°C. Drink within 24 hours of opening.

ENJOY
The profile of this wine makes it ideal for accompanying seafood, grilled fish, elaborate salads or simply enjoying by the glass.

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https://www.quintadeazevedo.com

WINE in MODERATION
CHOOSE | SHARE | CARE
BE RESPONSIBLE. DRINK IN MODERATION.

pontoverde Recicle sempre
Produção Integrada
PART OF SOGRAPE

Does not contain genetically modified organisms (GMOs), does not contain proteins or DNA from GMOs and not made from GMOs, in conformity with European Regulations (CE) 829/2003 and (CE) 1830/2003.