



**Gota Wines**  
**Vinho Verde**  
**2022 'Azahar'**  
*'Atlantic Coast*  
*Vineyards'*

**Region:** Vinho Verde  
**Soil:** Granite  
**Elevation:** 50-150m

**Vinifera:** 50% Louriero,  
50% Arinto

**Vineyard**

Dry farmed, non-certified organic farming. Azahar is officially classified as an 'Atlantic Coast Vineyards' Vinho Verde which guarantees the vineyard must be within 15km-40km proximity to the Atlantic Ocean, and produced and grown under maritime influence. Viticulture is a combination of single cordon and traditional pergola style.

**Production**

Hand-picked during the second week of October, the fruit is destemmed, crushed, and pressed. The juice is co-fermented and aged 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 the lees the wine is filtered, and no CO<sub>2</sub> is added. Minimal SO<sub>2</sub> is added before bottling.

**Vintage**

2022 - Lacey aromatics of orange blossom, white flowers, and salty exotic fruits lead to an exotic tinge and an ethereal, concentrated texture livened up by fabulous acidity and subtle hints of oxidation.

**Wine**

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.

**UPC:** 5 606382 066228