CASA DE OLEIROS

Technical Charts

Casa de Oleiros Azal | DOC VINHO VERDE | 0,75 L



• Vintage year 2023

• Producer Casa de Oleiros

• Country of origin Portugal

Wine-producing DOC VINHO VERDE region

• Grape varieties 100 % Azal

Analytic data

% VOL. 12,9 % vol.

Total acidity 6,7 g/dm.3

Volatile acidity 0,52 g/dm.3

pH 3,23

· Organoleptic profile

After the meticulous selection of the grapes, careful vinification follows to bring out the full potential of the Azal grape variety. This produces Casa de Oleiros Azal, which has a green apple bright colour. It has an intense aroma of tropical fruit and a floral bouquet. The aftertaste is fresh and pleasantly long-lasting.

Food pairing

It goes well with all types of shellfish, especially mussels and oysters, codfish, salmon and turbot. It can also be enjoyed with white meat, such as turkey or pheasant .It should be enjoyed at 8°C.

Winemaker
Jorge Sousa Pinto