

REAL COMPANHIA VELHA EVEL WHITE

<i>Wine</i>	Evel White
<i>Varieties</i>	Viosinho, Rabigato, Fernão Pires & Moscatel
<i>Vintage</i>	2015
<i>Appellation</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	190.000 bottles (750ml)

Store bottles on their sides in a cool place (12°C to 14°C) away from direct light. Serve at 8°C - 10°C. Enjoy this fresh-style and delicious wine in any occasion: serve with grilled fish, seafood or salads.

Background Information

On a classic quality basis in the Real Companhia Velha's range of wines, for many years Evel has earned a solid reputation. Its wines are produced in the famous vineyards the company owns in the Alijó and S. João da Pesqueira districts.

Those vineyards produce the finest white grapes in the region whose blends provide the distinctive flavour and character of Evel.

The Year 2015

2015 was mainly characterized by its irregular climatic conditions, starting with a cold, dry winter, followed by a hot and unusually dry spring and summer. The main highlights of this campaign were the low precipitation levels during most of the vegetative cycle as well as the high temperatures registered between June & July. These conditions caused an advance in the vegetative cycle of about two weeks according to average results for the region. On a phytosanitary approach, diseases and plagues had very little impact on the quality and quantity of grapes this year. In consideration to the previous 10 years, 2015 showed the best results in terms of a phytosanitary evaluation for the overall harvest. 2015 was yet another great year for the Douro, revealing complex, structured and powerful Reds.

Winemaking and Maturation

The grapes are crushed on a pneumatic press. Fermentation takes place in stainless steel vats, at a controlled temperature, where the wine remains until bottling.

Technical data

Alc./Vol.:	13.5%
Total acidity:	4.9 g/l
PH:	3.39
Total Sugars:	0.6 g/l

Tasting Notes

This wine presents a beautiful straw colour and intense, complex floral and white fruit aromas of peach and melon, revealing immense freshness. Flavourful and fruity, balanced by a lively acidity, contributing to a long, lasting and fresh finish.

