

Evel

Evel is one of the oldest and most charismatic wine brands in Portugal, having been registered in 1913. With no specific meaning, the word Evel is a derivative of its anagram: Leve (light).

The brand name was chosen with the intention of describing its tasting characteristics, which are maintained until this day: an elegant, smooth and enjoyable wine.



EVEL BRANCO

The Evel Branco reveals a classic and original style of Douro white. Produced from vines planted at Quinta do Casal da Granja and Quinta de Cidrô, located in Alijó and São João da Pesqueira. These two locations benefit from a cool climate that permits the slow maturation of grapes and the production of aromatic wines with ample flavours.

TASTING NOTES

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

WINEMAKING

Grapes are handpicked and transported to the winery in 40kg boxes. After going through a manual sorting process, the grapes are destemmed and crushed on a pneumatic press. After a 24h decanting process, the must is fermented in stainless steel vats, at a 14-16°C. The wine ages in the stainless steel vats until bottling.

PAIRING SUGGESTIONS

Enjoy this fresh-style and delicious wine in any occasion: serve with grilled fish, seafood or salads.



Store bottles on their sides in a cool place (12°C to 14°C) away from direct light. Serve at 8°C - 10°C.



Viosinho, Rabigato, Fernão Pires e Moscatel