

# 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 TINTO

Evel Tinto is produced from vines planted at Quinta do Casal da Granja, Quinta de Cidrô and Quinta dos Aciprestes located in the plateau of Alijó, São João da Pesqueira and Nagoselo, respectively. The first two locations benefit from a cool climate that permits the slow maturation of grapes and the production of elegante and aromatic wines with smooth tanins. While Quinta dos Aciprestes benefits from a warm climate where wines are structured and powerful.

## TASTING NOTES

A young and bright wine with a profound red ruby colour and violet tints. Intense aromas of mature red berries and green tobacco, harmoniously integrated with vanilla, result of its ageing in oak. Medium-bodied, soft tannins and subtle oak, make this wine round, pleasant, well-structured and very persistent in its finish.

## WINEMAKING

Grapes are hand-picked and transported to the winery in 40kg crates. Upon arrival, the grapes are de-stemmed and slightly crushed before moving into the fermentation vat. The must is fermented in stainless steel vats, at a 24-26°C. The wine ages in french oak vats for 8 months until bottling.

## PAIRING SUGGESTIONS

Enjoy this superb wine with meats, pastas and cheeses



Store bottles on their sides in a cool place (16°C to 18°C) away from direct light. Serve at 18°C



Touriga Franca, Touriga Nacional, Tinta Roriz