

REAL COMPANHIA VELHA

EVEL WHITE

<i>Wine</i>	Evel White
<i>Varieties</i>	Viosinho, Rabigato, Fernão Pires & Moscatel
<i>Vintage</i>	2019
<i>Appellation</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	220.000 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.

Evel

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 2019

The 2019 campaign was depicted by significant oscillations in temperature and unusually low precipitation levels, considering this to be a dry year. The vegetative cycle began quite early in comparison to previous years, as sprouting and flowering occurred before normal dates. April registered plenty of rainfall, yet following months were dry. In the beginning of July, high temperatures caused scald on some grapes. Harvest began later than usual with temperatures in September slightly above average and without precipitation. Mild rainfall occurred during mid-September, reducing the soil's hydric deficit, resulting in a positive impact for the ripening process. Grapes were harvested in good sanitary conditions, allowing wines of great quality, with high levels of acidity and excellent phenolic composites.

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:	5.10 g/l
PH:	3.43

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.

