

DOM DIOGO

Azal



Product: Vinho Verde | White Wine | (DOC)

Grape Variety: 100% Azal

Vintage: 2024

Sub-Region: Basto

Alcohol: 12% vol.

Residual Sugar: Dry

pH: 3,25

WINE MAKING PROCESS

This wine is the result of a perfect harmony between tradition and modern, sustainable winemaking techniques. Grapes destemmed and then pressed at low pressures. Fermentation takes place in stainless steel vats at a controlled temperature.

TASTING NOTES

Bright citrus colour. Fruity, pleasant aroma of citrus and green apple. Crisp and refreshing on the palate. Suitable for vegans.

FOOD PAIRINGS

Salads, fish, seafood and spicy food

RECOMMENDATIONS

Service temperature: 8°C – 10°C



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Fermentado em inox, este vinho revela notas cítricas e de maçã verde, com um sabor refrescante e crocante. Perfeito com saladas, peixe, marisco e comida picante. Servir a 8-10°C.

VINHO VERDE • D.O.C.
PRODUCT OF PORTUGAL

Fermented in stainless steel tanks, this wine has notes of citrus fruit and green apple, with a fresh and crisp flavour. Perfect with salads, fish, seafood and spicy dishes. Serve at 8-10°C.

Dom Diogo
VINHO VERDE | DOC
COLHEITA SELECIONADA 2024

Adequado a veganos | Suitable for vegans

AZAL

VINHO BRANCO | WHITE WINE

Produzido e engarrafado por,
Produced and bottled by:
Quinta da Raza, Lda.
Celorico de Basto - Portugal
PRODUCT OF PORTUGAL
www.quintadaraza.pt

750ml

12% vol. 12% alc./vol.

WINE MODERATION
CHOOSE | SHARE | CARE

SELO DE GARANTIA
Seal of Guarantee



COMISSÃO DE VITICULTURA DA
REGIÃO DOS VINHOS VERDES
TN 0000 0000000 0
CONTÉM SULFITOS - CONTAINS SULFITES - ENHÄLT SULFITE
CONTIENE SOLFITI - SOALIA SULFITIA - INNEHÄLT SULFITER 5

> 0,50L a < 1L
Decreto-Lei nº 94/2012
de 20/Abril

E: 318 kJ / 76 kcal por 100ml

