



GAZELA VINHO VERDE WHITE NON-VINTAGE/\$9.99



DESCRIPTION

Like Pinot Grigio? You'll love Gazela. Light fresh and slightly bubbly wine from Portugal. Gazela Vinho Verde is well-balanced with vibrant citrus, green apple and lemongrass flavors and a subtle effervescence. A fresh, approachable, and unstuffy Vinho Verde.

Nestled in the northwest corner of the country, Vinho Verdes is one of the oldest wine regions in Portugal and translates directly to “green wine,” though not because of the color—it means “green” as in “young.” Given its freshness, Gazela is a wine that is best enjoyed young. Vinho Verde, and Gazela, are suited to wine consumers looking for a light and refreshing wine for uncomplicated drinking occasions.

Gazela Vinho Verde White

This wine is a blend of 40% Loureiro, 30% Pedernã, 15% Trajadura, and 15% Azal grapes. The grapes are destemmed and gently crushed. The resulting must is separated from skins in pneumatic presses and subjected to static decanting for 24 hours, suitably protected from oxidation, until it reaches the required level of clarity. Fermentation in stainless steel vats then follows, under a controlled temperature of about 16°C. Gazela is bottled immediately after fermentation and blending, to guarantee its original freshness.

Tasting Notes

NOSE:

Straw green color. Aromas of pressed linen, lemon blossom, bitter almond, and lime zest.

PALATE:

It is satiny, vibrant, petillant, dry-yet-fruity, light bodied and smooth. The wines persistence is medium-length, and it displays notes of Seville orange, Meyer lemon, and kiwi. This wine does not receive oak treatment.

PAIRING:

This wine is perfect for cocktailing, BBQ Chicken, Pad Thai Chicken, Seafood, Salads, and Chicken Fajitas.

WINERY WEBSITE:

[Refreshingly and Lively Portuguese Wines | Gazela Wines](#)

D.O.C. Vinho Verde, Portugal



