

Zafirah

Vinho Verde Portugal

Zafirah aims back to the old tradition of red wines made in Monção region. Wines already mentioned on the charter donated by D. Afonso III to the village of Monção (1286). In fact, several historical data mention the shipment of red wine from Monção to England during the XIV, XV and XVI centuries acting as a replacement to the well-known Burgundy wines, which clearly states about the quality of the red wine from the region back then.

So, using four small, trellised vineyards with more than 50 years old, I aimed to revive that style of wine. Wines open on the colour, light, fresh, with a stressed acidity, very graceful and with a moderate alcoholic level.

KEY POINTS

Blend wine where Alvarelhão variety is queen but well supported by Borraçal, Pedral, Espadeiro and a little of Vinhão. Handpicked grapes into small boxes, with a large selection at the vineyards where only the perfect healthy grapes are harvested in perfect conditions. Total destemming. 24h of pre-fermentative maceration followed by pressing. No skin fermentation. Fermentation of the juice in stainless steel (2/3) and used French oak (1/3). Six months of ageing. Crafted wine, nourished in all his process, with no pushing, respecting his will with minimal and surgical enological interventions and respectful of the wine character.

TASTING NOTES

Open ruby colour. Pronounced fruity aromas with a notable presence of strawberries and raspberries as well as a balsamic forest side. Deep and smooth on the palate, showing fresh red fruit notes and hints of spices (black pepper). Fresh, light and very fluid wine.

PAIRING

Very versatile due to its stressed acidity, can pair with elegant and soft dishes as sushi or pasta plates as well as with more complex and fat dishes. Also goes along smoothly with desserts. Drink between 12-14°C.

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Vintage

2023

Denomination

Monção and Melgaço sub region – Vinho Verde AOC

Varieties

Alvarelhão, Borraçal, Pedral, Espadeiro and Vinhão

Production

3.610 bottles

Alcohol

11,5% vol.

pH

3,31

Total acidity

7,2 g/L

Ageing

6 years

