

# 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 Alvarinho 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. Expressive, pure nose led by fresh red fruit such as strawberry and raspberry, with subtle floral touches and a light mineral backdrop. The palate is tense and elegant, showing crystalline acidity, surprising depth and very well-integrated alcohol. Light in shape yet complex in detail, finishing long, precise and vibrant.

## PAIRING

Highly versatile at the table: pairs well with sushi, light pasta dishes, Asian cuisine, grilled fish and white meats. Its structure and freshness also handle richer dishes like roast kid, confit pork or delicate stews. Works beautifully with red-fruit desserts. Serve at 12–14 °C.

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### Vintage

2024

### Denomination

Monção and Melgaço sub region – Vinho Verde AOC

### Varieties

Alvarinho, Borraçal, Pedral, Espadeiro and Vinhão

### Production

3.335 bottles

### Alcohol

11,5% vol.

### pH

3,28

### Total acidity

7g/L

### Ageing

9 years

