

Evel is one of the oldest and most carismatic wine brands in Portugal, having been registered in 1913. With no specific meaning, the word Evel is a derivative of its anagram: Leve (light).

The brand name was chosen with the intention of describing its tasting characteristics, which are maintained until this day: an elegant, smooth and enjoyable wine.



## **EVEL RESERVA**

In 1996, we produced the first Evel Grande Escolha, which at the time became the company's top of range wine. More recently, with the introduction of even greater wines into our portfolio, we have decided, in 2008, to declare this powerful Douro Red as a Reserva, fitting into a mid-high quality basis in our range.

## TASTING NOTES

Beautiful and intense ruby colour, with freshly intense varietal aromas of mature red fruit, wild berries and forest herbs, which are harmoniously combined with very delicate nuances of oak. A full-bodied but fresh wine, balanced and vibrant, with wild berry and currant flavours finishing long and lingering due to its excellent acidity.

## WINEMAKING

Grapes are hand-picked and transported to the winery in 20kg boxes. After being manually sorted, the grapes are de-stemmed are slightly crushed before moving into the fermentation vat. The must is fermented in stainless steel vats, at a 24-26°C. The wine ages in new and used french oak barrels for a period of 12 months before bottling.

## PAIRING SUGGESTIONS

Enjoy this powerful wine, as an accompaniment to strong flavoured meat and game dishes.



Store bottles on their sides in a cool place (16°C to 18°C) away from direct light. Serve at 18°C.



Old Vines, Touriga Nacional & Touriga Franca