

HONRA: A WHITE WINE THAT DEFIES TIME AND CELEBRATES THE EXCELLENCE OF QUINTA DE AZEVEDO

The rarest expression of Sogrape's terroir and tradition, born only in truly exceptional years, is now available in a limited edition

Press Release, July 16, 2025 – At Quinta de Azevedo, where history intertwines with the land and wisdom is passed down through generations, a wine is born that only sees the light in truly extraordinary harvests. *Honra* is a tribute to the purest essence of this Minho estate and to the vision of those who believed in its potential.



Watch the full video [here](#) featuring winemaker Diogo Sepúlveda explaining *Quinta de Azevedo Honra*.

In a setting where history, nature, and dedication converge, Sogrape unveils *Honra*, the new wine from Quinta de Azevedo. A rare white wine, crafted only in truly exceptional years, it represents the ultimate expression of what this Minho estate has to offer — a tribute to time, terroir, and the knowledge accumulated among vines and generations.

Located in the heart of the Cávado sub-region, Quinta de Azevedo is much more than a cradle of excellent Minho wines. It is a living landscape, with origins dating back to the 16th century, and a meticulously maintained setting where modernity respects tradition. Here, research meets sustainability, and each wine is the result of an unwavering commitment to quality and authenticity.

QUINTA DE AZEVEDO

Produced from three rigorously selected plots of Loureiro and Alvarinho, *Honra* 2022 celebrates the perfect balance between an exceptional year, grapes of great character, and meticulous winemaking. The grapes are hand-harvested, cooled in a cold chamber to 10°C, destemmed, and gently pressed at low temperatures. This is followed by cold decantation for three to five days, with lees stirring in the first 24 hours. Alcoholic fermentation leads to a two-stage aging process: first, each variety rests individually for eight months in 500L barrels and 1200L French oak vats (first and second use); then, once the final blend is defined, the wine returns to the vats for another eight months. Aging continues in the bottle for 14 months, during which the wine deepens its identity, gaining soul, aromatic complexity, and tasting depth that make it even more gastronomic.

This process reflects the care and precision with which Sogrape handles every detail at Quinta de Azevedo, where innovation serves tradition and sustainability is a daily practice. The result is a wine with impressive aging potential — structured, deep, and vibrant — worthy of the name it bears.

“Honra represents the very best that Quinta de Azevedo has to offer. It mirrors a terroir we’ve been studying and valuing for decades — a wine that only emerges when nature and the technical team align in an extraordinary way. Each bottle carries not only Atlantic freshness and technical rigor but also a deep respect for the history of this place,” emphasizes Diogo Sepúlveda, Sogrape’s winemaker for Minho wines.

More than just a wine, *Honra* is a celebration of origin, the embodiment of a memorable year, and a commitment to excellence. With a limited production of 3,100 bottles and a recommended retail price of €60, *Honra* is now available on the market.

For more information, please contact:

E-mail: bruna.pedro@lyc.global

rita.paulo@lyc.global

www.sogrape.com



Be responsible. Drink in moderation.

PART OF
SOGRAPE