



Vinho Verde  
RESERVA



#### PRODUCER

Quinta da Calçada

#### APPELATION

Vinho Verde DOC, Portugal

#### TASTING NOTES

This wine has a yellow citric colour. It expresses the character of the Vinho Verde region with subtle floral notes and fruity aroma. It has a vivid acidity that results in a very fresh, attractive and gastronomic wine.

#### ALCOHOL BY VOLUME

11.5 %

#### THE VINEYARDS

The fruit for Portal da Calçada was manually harvested at the perfect maturation point from several parcels of our Estates, which are just outside of our wine cellar. This diversity of parcels exhibits diverse soils with different exposures that reflect the potential of the Amarante sub-region.

#### WINEMAKERS NOTES AND VINIFICATION METHOD

Orange flower and peach notes. Also, white fruit aromas, such as white prunes, pear and apple. Tropical fruits such as pineapple, citrus and passion fruit. Mineral notes.

The previously selected grapes were de-stemmed and slightly pressed. The extracted juice is decanted by gravity. It was then fermented in stainless steel vats with temperature control during approximately 15 days. Before bottling the wine is filtered and stabilized

#### RECOMMENDED TEMPERATURE OF CONSUPTION

8-10° C

#### GRAPE VARIETIES

Alvarinho, Loureiro, Arinto and Trajadura

#### FOOD PAIRING

Perfect alone as an aperitif or with light and fresh entrances.

Great pairing with fish and seafood dishes, as well as white meats and pasta.

#### WINEMAKER

João Cabral Almeida