

# PENDOR



## PENDOR RESERVA

**PRODUCER** Calçada Wines

**ORIGIN** Portugal

**APPELLATION** DOC Douro

**HARVESTED** 2020

**TASTING NOTES** Pendor Reserva has an intense ruby color with violet hues. Aromas of red fruits, with floral and spicy nuances. In the mouth it is a balanced wine with round tannins and a long and pleasant finish.

**ALCOHOL BY VOLUME** 14%

**VINIFICATION METHOD** The grapes were harvested manually at the ideal point of maturation, coming from different plots and immediately processed in the cellar. After destemming and gentle crushing, the grapes were transferred to stainless steel vats, where alcoholic fermentation took place. During this phase, gentle macerations are carried out at a controlled temperature. After fermentation, it aged in 225L French oak barrels for 9 months. Before bottling, the wine was slightly stabilized and filtered.

**TEMPERATURE OF CONSUMPTION** 15-17 °C

**GRAPE VARIETIES** Tinta Roriz, Touriga Nacional and Touriga Franca

**WINEMAKER** João Cabral de Almeida

