

SINCE 1917



PORTAL DA CALÇADA



PORTAL DA CALÇADA ESPUMANTE CUVÉE PRESTIGE

PRODUCER	Calçada Wines
ORIGIN	Portugal
APPELLATION	DOC Vinho Verde
HARVESTED	-
TASTING NOTES	It is a wine with a fine and persistent bubble, with a floral nose and a slight brioche. In the mouth it is fresh and round with a pleasant finish.
ALCOHOL BY VOLUME	12,5%
VINIFICATION METHOD	Coming from grapes of the Arinto and Loureiro varieties, which were destemmed and gently pressed. After being vinified, the base wine ages for a few months. It then ferments in a closed vat according to the Charmat method, which provides effervescence while maintaining the characteristic freshness of the Vinho Verde region.
TEMPERATURE OF CONSUMPTION	8-10 °C
GRAPE VARIETIES	Arinto and Loureiro
WINEMAKER	João Cabral de Almeida

