



LAGO VINHO VERDE

PRODUCER

Calçada Wines

ORIGIN

Portugal

APPELATION

DOC Vinho Verde

HARVESTED

TASTING NOTES

Lago has a citrus yellow color, with a slight presence of gas that enhances the aromas of tropical fruits and citrus. In the mouth it is fresh with a lively and captivating acidity with a slight sweet taste, resulting in a pleasant and very versatile wine.

ALCOHOL BY VOLUME

VINIFICATION METHOD

The previously selected grapes were destemmed and gently pressed. The must, after static decantation, fermented in stainless steel vats at a controlled temperature for approximately 15 days.

TEMPERATURE OF CONSUMPTION

8-10 °C

GRAPE VARIETIES

Loureiro, Arinto, Azal and Trajadura

WINEMAKER

João Cabral de Almeida