



## QUINTA DA CALÇADA ROSÉ

PRODUCER

Calçada Wines

ORIGIN

Portugal

**APPELATION** 

DOC Vinho Verde

HARVESTED

2022

TASTING NOTES

Quinta da Calçada Rosé shows an open salmon colour. Delicate aromas of red fruit with fresh and mineral notes. In the mouth it is fresh and structured with an elegant and long finish.

ALCOHOL BY VOLUME

11,5%

**VINIFICATION METHOD** 

The grapes of Vinhão were de-stemmed and gently pressed. The must, after static decantation, fermented in stainless steel vats at controlled temperatures for approximately 15 days. 20% of the wine aged for 8 months in French oak barrels.

TEMPERATURE OF CONSUMPTION

8-10°C

**GRAPE VARIETIES** 

Vinhão

WINEMAKER

João Cabral de Almeida

SUSTA, ZA