

SINCE 1917



PORTAL DA CALÇADA



PORTAL DA CALÇADA ESPUMANTE CUVÉE PRESTIGE ROSÉ

PRODUCER	Calçada Wines
ORIGIN	Portugal
APPELLATION	DOC Vinho Verde
HARVESTED	-
TASTING NOTES	It is a wine with a fine and persistent bubble, with red fruit notes 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 the Vinhão grape variety, which was 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	Vinhão
WINEMAKER	João Cabral de Almeida

