



SINCE 1917

QUINTA DA CALÇADA



QUINTA DA CALÇADA ALVARINHO

<i>PRODUCER</i>	Calçada Wines
<i>ORIGIN</i>	Portugal
<i>APPELLATION</i>	DOC Vinho Verde
<i>HARVESTED</i>	2025
<i>TASTING NOTES</i>	This Terroir edition has a citrus yellow color, with a pleasant fruity and floral aroma with mineral notes. In the mouth it is full-bodied and fresh with a long and persistent finish. Gastronomic profile.
<i>ALCOHOL BY VOLUME</i>	12,5%
<i>VINIFICATION METHOD</i>	Coming from the best plots of this estate, the grapes of the Alvarinho variety were destemmed and gently pressed. The must, after static decantation, fermented in stainless steel vats at a controlled temperature for approximately 15 days.
<i>TEMPERATURE OF CONSUMPTION</i>	10-12 °C
<i>GRAPE VARIETIES</i>	Alvarinho
<i>WINEMAKER</i>	João Cabral de Almeida

