



SINCE 1917

QUINTA DA CALÇADA



QUINTA DA CALÇADA LOUREIRO

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| <i>PRODUCER</i> | Calçada Wines |
| <i>ORIGIN</i> | Portugal |
| <i>APPELLATION</i> | DOC Vinho Verde |
| <i>HARVESTED</i> | 2025 |
| <i>TASTING NOTES</i> | This Exuberant edition has a citrus yellow colour, with greenish hints, with an intense and balanced aroma of tropical fruits, with light vegetable notes. In the mouth it is very fresh with good mouth volume and a long and persistent finish. |
| <i>ALCOHOL BY VOLUME</i> | 12,5% |
| <i>VINIFICATION METHOD</i> | Coming from the best plots of this estate, the grapes of the Loureiro 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> | Loureiro |
| <i>WINEMAKER</i> | João Cabral de Almeida |

