CANTO NONO

VINHO VERDE



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PRODUCER

Calçada Wines

ORIGIN

Portugal

APPELATION

DOC Vinho Verde

HARVESTED

2023

TASTING NOTES

Canto Nono has a citrine yellow color, with a slight effervescence that aromatizes the release of its tropical and citric aroma with slight floral nuances that reflect the verdant landscape of the region. Reveals a great freshness in the mouth, with a lively balance resulting in a very pleasant and versatile wine. Note of white flowers. Notes of white fruits such as pear, apricot, lynches, pineapple, passion fruit and papaya.

ALCOHOL BY VOLUME

11%

VINIFICATION METHOD

The previously selected grapes were destemmed and lightly pressed. The extracted juice is decanted by gravity. It then fermented in stainless steel vats with temperature control for about 15 days. Before bottling, the wine is previously filtered and stabilized.

TEMPERATURE OF CONSUMPTION

10-12 °C

GRAPE VARIETIES

Loureiro and Arinto

WINEMAKER

João Cabral de Almeida

SUSTA ZA