

PENDOR



PENDOR SELECTION

PRODUCER	Calçada Wines
ORIGIN	Portugal
APPELLATION	DOC Douro
HARVESTED	2020
TASTING NOTES	Pendor Selection has an intense ruby color with violet tones. Aromas of red fruits, black fruits, light floral with balsamic. In the mouth, it is a wine with good volume, lively acidity and round tannins, with a persistent finish.
ALCOHOL BY VOLUME	14%
VINIFICATION METHOD	The grapes were hand-picked at the perfect ripeness point, coming from different plots and immediately processed in the cellar. After destemming and gentle crushing, the grapes were sent to stainless steel vats, where alcoholic fermentation took place. During this phase, gentle maceration takes place at a controlled temperature. After fermentation, 30% of the batch aged in French and American oak for 6 months and the remaining 70% aged in stainless steel vats. Before bottling, the wine was slightly stabilized and filtered.
TEMPERATURE OF CONSUMPTION	15-17 °C
GRAPE VARIETIES	Tinta Roriz, Touriga Nacional, Touriga Franca and Tinta Barroca
WINEMAKER	João Cabral de Almeida

