



APPELLATION
Vinho Verde DOC, Portugal

HARVESTED
September/October 2019

TASTING NOTES

This wine has a light pink colour. On the nose subtle floral and red berry notes linger supported by light mineral cleanliness. On the palate, wild strawberries, passionfruit and raspberry flavours float effortlessly on a bed of juicy minerality giving this wine a vivid, complex and rounded finish resulting in very fresh, attractive and gastronomic wine.

RESIDUAL SUGARPH
6 g/dm⁴

TA
3.26 g/dm³ (tartaric acid)

ALCOHOL BY VOLUME
12%

THE VINEYARDS

The fruit for Portal da Calçada was hand harvested at the perfect maturation point from several parcels of our Estates, located just outside of our wine cellar. The sun exposition of such parcels, disposed in terraces made out exclusively of granitic soils surrounding water courses, reveal the potential and diversity of the Amarante sub-region.

WINEMAKERS NOTES AND VINIFICATION METHOD

Red fruits such as strawberries, gooseberry and red prune. Floral notes. The previously selected grapes were de-stemmed and slightly pressed. The extracted juice is decanted by gravity. It was then fermented in stainless steel vats with temperature control during approximately 15 days. Before bottling the wine is filtered and stabilized.

BARREL AGING
None

GRAPE VARIETIES
Vinhão

FOOD PAIRING

Perfect alone as an aperitif or with light and fresh entrances.
Great pairing with sushi, pasta or white meats.

SUSTAINABILITY

The fruit used for developing this blend was grown accordingly to the Portuguese Integrated sustainable Agriculture, which follows the guidelines defined by the International Organisation for Biological and Integrated Control (IOBC) - http://www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html . The strict following of these principals is certified by an independent entity (SATIVA) recognized by the Portuguese State.

SUGGESTED RETAIL PRICE
\$ 13.99