



WINEMAKER

Joao Cabrial Almeida

FARMING

Sustainable

VARIETALS

Vinhão

FEATURES

Screw cap

ABV

10%

AVAILABLE SIZES (L)

0.750



Calcada

Lago Vinho Verde Rosé

PORTUGAL, VINHO VERDE, VINHO VERDE DOC



ROSE



WINERY OVERVIEW

Quinta da Calçada has been producing wine in Amarante for over a century, making them one of the oldest producers of the Vinhos Verdes region. They have more than 50ha of vineyards treated and certified according to sustainable practices, which express what the best nature has to offer. The Quinta da Calçada cellars were founded in 1917, focusing on quality wines and sparkling wines. Calcada Wine Estates also owns a farm in the demarcated region of Douro, UNESCO World Heritage.

LAGO wines capture all the freshness of the region combined with the aromatic exuberance of its grape varieties. Wines that are fruity and captivating!

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). The strict following of these principals is certified by an independent entity (SATIVA) recognized by the Portuguese State.

VINEYARD

Vineyards are located throughout the sub-region of Amarante within Vinho Verde; a brief 40 minutes from Oporto and 15 minutes from the entrance to Douro Valley. Because of this location at higher altitude, the vines enjoy a diverse microclimate and distinctive terroir. Wide swings between day and night temperatures result in longer hang time and more even ripening for the grapes.

TERROIR

Crushed gravel schist

VITICULTURE

Vines are estate grown and sit south-facing in the vineyard at an elevation range of 1000-2000m. The vines are pruned 2x/year to maintain healthy growth. At harvest, grapes are selected by hand and yield 4 tons/acre on average.

VINIFICATION

The selected grapes are de-stemmed and slightly pressed. The juice is then extracted and decanted by gravity. Fermentation takes place in temperature-controlled stainless-steel tanks for 15 days. Before bottling the wine is filtered and stabilized.

Residual Sugar: 10 g/L

TASTING NOTES

This wine presents a light salmon color and a very slight effervescence that favors the release of its fruity aroma. It reveals a great freshness on the palate, with a vivid burst of minerals resulting in a very pleasant and versatile wine.