



2024 VINHO VERDE

TASTING NOTES

This wine was produced with Loureiro and Alvarinho varieties. It expresses the character of the region with subtle floral notes and fruity aroma. It has a vivid minerality that results in a very fresh, attractive and gastronomic wine.

THE VINEYARDS

The fruit for Portal da Calçada was manually harvested at the perfect maturation point from several parcels of our Estates, just outside of our wine cellar. This diversity of parcels exhibits diverse soils with different exposures that reflect the potential of the Amarante sub-region.

WINEMAKERS NOTES AND VINIFICATION METHOD

The palate is highlighted by orange flower and peach notes. White fruit aromas such as pear and peach layer into this exotic blend with pineapple, citrus and passion fruit. Lingering mineral 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.

FOOD PAIRING

Perfect alone as an aperitif or with light and fresh entrances. Great pairing with fish and seafood dishes, as well as white meats and pasta.

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

TECHNICAL DETAILS

APPELLATION	RESIDUAL SUGAR	5 g/L
Vinho Verde DOC, Portugal	PH	3,3
HARVESTED	TA	6,5 g/L (tartaric acid)
Oct 2024	ALCOHOL BY VOLUME	11.5%
BARREL AGING	RECOMMENDED TEMPERATURE OF CONSUPTION	8-10º C
None		
GRAPE VARIETIES		
Loureiro and Alvarinho		



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