



2022 TERROIR



TASTING NOTES

This Terroir edition reveals a yellow citric colour. It has a very pleasant and balanced fruited aroma and mineral notes.

It exhibits great volume in the mouth with long and persistent finishing. This wine presents a fine gastronomic profile.

WINEMAKERS NOTES AND VINIFICATION METHOD

Produced from carefully selected grapes in the best land plots of the Quinta da Calçada. The grape variety of Alvarinho was de-stemmed and gently pressed.

The extracted juice is decanted in a static process. Then it has its fermentation in a stainless steel vats with controlled temperature during approximately 15 days.

FOOD PAIRING

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.

TECHNICAL DETAILS

APPELLATION

Vinho Verde

HARVESTED

2022

GRAPE VARIETIES

Alvarinho

RESIDUAL SUGAR

2 G/L

PH

3,3

TA

6,3

ALCOHOL BY VOLUME

12.5 %

RECOMMENDED TEMPERATURE OF CONSUPTION

10-12º C

WINEMAKER

João Cabral Almeida

Imported and marketed by www.internationalvines.wine

