



2023 TERROIR

TASTING NOTES

This Terroir edition reveals a light yellow colour. Our Alvarinho has fragrant notes of white flowers and orange blossom. A succulent range of stone and orchard fruits coat the palates while a sleek line of citrus livens the palates.

It exhibits great volume in the mouth with long and persistent finish. 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 seafood, 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). The strict following of these principals is certified by an independent entity (SATIVA) recognized by the Portuguese State.

TECHNICAL DETAILS

APPELLATION	RESIDUAL SUGAR	4 g/L
Vinho Verde	PH	3,3
HARVESTED	TA	6,3
2023	ALCOHOL BY VOLUME	13 %
GRAPE VARIETIES	RECOMMENDED TEMPERATURE OF CONSUMPTION	10-12º C
Alvarinho	WINEMAKER	João Cabral Almeida



INTERNATIONAL
VINES

Imported and marketed by www.InternationalVines.wine