



2023 ROSÉ



TASTING NOTES

This wine has a light pink colour. It expresses the character of the Vinho Verde region with subtle fruity notes and strawberry, and melon aroma.

THE VINEYARDS

The fruit for Portal da Calçada was manually harvested at the perfect maturation point from several parcels of our Estates, which are 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 fresh fruits dominate the palates: strawberries, watermelon and raspberries form the foundation for the fresh flora note and tropical undertones.

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

TECHNICAL DETAILS

APPELLATION	RESIDUAL SUGAR	4,5 G/L
Vinho Verde DOC, Portugal	PH	3,3
HARVESTED	TA	6
2023	ALCOHOL BY VOLUME	11.5 %
BARREL AGING	RECOMMENDED TEMPERATURE OF CONSUMPTION	8-10º C
None	WINEMAKER	João Cabral Almeida
GRAPE VARIETIES		
Vinhão		

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