



CUVEE PRESTIGE



TASTING NOTES – Cuvée Prestige

It is a wine with a fine, elegant, and almost creamy Mousse, with a floral nose and a slight brioche. In the mouth it is fresh and round, highlighted with tastes of Anju pear, and Fuji apples with a fine bubble and a pleasant finish.

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. This diversity of parcels exhibits diverse soils with different exposures that reflect the potential of the Amarante sub-region.

WINEMAKERS NOTES AND VINIFICATION METHOD

Made from Arinto and Loureiro, which were de-stemmed and gently pressed. Once vinified, the base wine ages for a few months. It then ferments in a closed tank according to the Charmat method, which gives it effervescence, maintaining the freshness characteristic of the Vinho Verde region.

FOOD PAIRING

Time to splurge on shellfish, eggs Benedict, mushroom dishes, Oysters Rockefeller, spicy crab cakes, and creamy cheeses. CAVIAR...

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

Espumante de Vinho Verde DOC
Portugal

GRAPE VARIETIES

Arinto and Loureiro

RESIDUAL SUGAR

5 G/L

PH

3,1

TA

6,4

ALCOHOL BY VOLUME

12%

RECOMMENDED TEMPERATURE OF CONSUPTION

8-10° C

WINEMAKER.

João Cabral Almeida

Imported and marketed by www.InternationalVines.wine

