

Quinta da Calçada Cuvee Prestige

THE FACTS

COUNTRY: Portugal

REGION: Minho

APPELLATION: Minho

WINEMAKING: 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.

ALCOHOL BY VOLUME: 12.0%

THE STORY

Situated in the Vinho Verde Demarcated Region, Calçada is a producer of fine, quality wines. It recently finished a new vinification center with a production capacity of one million liters-- equipped with the most advanced technology for the production of Vinho Verde. In its genesis, it applied the traditional methods of winemaking that characterize it. Located in Amarante, between Porto and Douro Valley, the vineyards of Quinta da Calçada are between 5 and over 86 years old, being among a cluster where the House of Calçada – Relais & Châteaux stands, built during the 16th century.

THE ADJECTIVES

AROMAS / FLAVORS: Tastes of Anjou pear, and Fuji apples

MOUTHFEEL: In the mouth it is fresh and round

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Time to splurge on shellfish, eggs
Benedict, mushroom dishes, Oysters Rockefeller,
spicy crab cakes,

