

# Quinta da Calçada Duris Douro Valley Reserve

## THE FACTS

**COUNTRY:** Portugal

**REGION:** Douro

**APPELLATION:** Douro

**WINEMAKING:** The grapes were harvested manually at the perfect point of maturation, from different plots and immediately processed in the cellar. After destemming and gentle crushing, the grapes were sent to stainless steel vats, where alcoholic fermentation took place. During this phase, gentle macerations are carried out at a controlled temperature. After fermentation, it aged in 225L French oak barrels for 9 months. Before bottling, the wine was slightly stabilized and filtered.

**AGING:** It aged in 225L French oak barrels for 9 months

## 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:** Aromas of red fruits, with floral and spicy nuances.

**MOUTHFEEL:** In the mouth, it is a balanced wine with round tannins

## THE SELLING POINTS

**SUSTAINABILITY:** Sustainable In Practice

**PAIRINGS:** Perfect with meat, game and cheese dishes.

