





## QUINTA DA CALÇADA

### Portal da Calçada Cuvée Prestige

**\$18.20**

\* Suggested retail price

|  |                       |  |
|--|-----------------------|--|
|    | Product code          | 14222624                               |
|    | Licensee price        | \$15.79                                |
|    | Format                | 6x750ml                                |
|    | Listing type          | SAQ Specialty by lot                   |
|    | Status                | Available                              |
|    | Type of product       | Sparkling wine                         |
|    | Country               | Portugal                               |
|    | Regulated designation | Denominação de origem controlada (DOC) |
|    | Region                | Minho                                  |
|    | Appellation           | Espumante de Vinho Verde               |
|    | Varietal(s)           | Loureiro 70 %                          |
|  | Varietal(s)           | Arinto 30 %                            |
|  | Alcohol percentage    | 12%                                    |
|  | Colour                | White                                  |
|  | Sugar                 | Brut                                   |
|  | Sugar content         | 6,5                                    |
|  | Closure type          | Cork                                   |
|  | À boire               | Ageing up to 8 years                   |

#### ABOUT THIS WINERY

The wine cellars of Quinta da Calçada were founded in 1917 in a palatial building from the XVI century, located in the heart of the historical city center of Amarante. One of the oldest producers of Vinho Verde, focused on quality white and sparkling wines. Pioneer in the production of Sparkling Wines by the classic method within the region

#### TASTING NOTES

This wine presents a citric color and fine and persistent bubbles. Fresh and intense nose that combines floral and citrus nuances with a slight hint of smoke. The palate is fresh with a creamy foam. Elegant and tasty finish. Perfect match with seafood, pasta, Asian, Italian and Mediterranean cuisine. Serve between 8 and 10 ° C.

#### PRODUCT NOTES

The fruits that make up Portal da Calçada come from several parcels of the estate, located in the immediate vicinity of the cellar. These plots present a diversity of soils and exposures which reflect the potential of the Amarante sub-region.

#### PRODUCTION NOTES

<https://www.frechette.vin>  
1130 rue Sherbrooke Ouest Bureau 1320  
Montréal, QC H3A2M8  
(514) 868-2020

Vendanges manuelles à maturité parfaite. Ensuite, les raisins sont soigneusement égrappés, puis pressés. Le jus décante, puis fermente en cuves d'acier inoxydable. Le vin repose pendant six mois avant la deuxième fermentation, qui permet la prise de bulle selon la méthode Charmat.



FRÉCHETTE

VINS D'EXCEPTION

