



VINHO VERDE

J. CABRAL ALMEIDA

NORTH, PORTUGAL



Camaleão

ALVARINHO WHITE

VARIETAL

100% Alvarinho

VINTAGE

2021

REGION

DOC Vinho Verde

HARVEST

Hand-harvested

WINEMAKER

João Cabral Almeida

WINEMAKING Very strict hand-selection of the grapes. Pre-fermentation maceration at cold temperatures. Gentle destemming and a very focused and soft pressing. Fermentation at 68°F in stainless steel.

CHEMICAL ANALYSIS

ALCOHOL 12.5% TOTAL ACIDITY 6.6g/L pH 3.3

AGEING 6 months on lees with bâtonnage in stainless steel tanks.

TASTING NOTES On the nose, fresh citric and floral aromas, combined with mineral and tropical fruit notes. On the mouth it is clean and precise with a crisp acidity and a freshly textured minerality.

FOOD PAIRING Cod dishes, all types of shellfish or seafood dishes, grilled or baked fatty fish and ceviche.