



VINHO VERDE

J. CABRAL ALMEIDA

NORTH, PORTUGAL



Camaleão

ALVARINHO WHITE

VARIETAL

100% Alvarinho

VINTAGE

2025

REGION

DOC Vinho Verde

HARVEST

Hand-harvested

WINEMAKER

João Cabral Almeida

WINEMAKING Manual harvest followed by low-pressure pressing and cold settling. Fermentation takes place at a controlled temperature of 18 °C in stainless steel tanks.

CHEMICAL ANALYSIS

ALCOHOL 12.5% TOTAL ACIDITY 6.6g/L pH 3.2

AGEING Aged on fine lees with batonnage.

TASTING NOTES Expressive citrus aroma combined with the tropical and mineral notes typical of the variety. On the palate, it is elegant and well-structured, with vibrant acidity and a fresh, mineral texture.

FOOD PAIRING It goes well with Italian food, brothy rice dishes, salads, grilled fish, seafood, and sushi.