



CALÇADA
EST. 1917



PORTAL DA
CALÇADA
Vinho Verde
DOC
RESERVA



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THE HISTORY

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. It represented an historical position for the region of Amarante with its influence extending to the rest of Portugal. One of the oldest producers of Vinho Verde, focused on quality white and sparkling wines. Pioneer in the production of Sparking Wines by the classic method within the region, and with a recent past of production of brandy.

Inside Quinta da Calçada Estate, there is a small vineyard with 50 ares*, classified as the oldest of Vinho Verde region.

Since the 60's Manuel Antonio da Mota, a successful entrepreneur in several areas of business and an enthusiast for Agriculture acquires Quinta da Calçada, preserving its legacy that lives until today, on the 3rd generation.

In the year 2000, the historical building of Quinta da Calçada, was converted into a boutique hotel with the quality rating of Relais&Chateaux, keeping its roots as a wine Estate, where you can find a one star Michelin restaurant called Largo do Paço, consecutively classified in these last years as one of the best restaurants in Europe*.

*1 are=100 sqm

**(<http://european50best.com>) 2013 - 3rd place 2014 - 1st place 2015 - 2nd place



VINHO VERDE REGION

Vinho verde is a unique DOC region in the world with approximately 20,000 ha of land under vine. It has 20,000 producers with average plots under 1ha.

It's a mountainous region that extends from the Atlantic Ocean into the higher mountains regions bordering of Douro Valley. The rainfall in the region averages between 1,200 to 1,600 mm/sqm.

Vinho verde is the home of 20 white varieties and 17 red varieties recommended or permitted by the DOC. The soils of the region consist primarily of granite, sandy loam, chist, and in some areas clay.

Quinta da Calçada is located in the historical city center of Amarante, 40 minutes from Porto, inside the region of Vinhos Verdes. It is inserted in the subregion of Amarante, around 10 minutes from the entrance to the Douro Valley. This subregion is characterized by granitic soils, with some mixtures of schist, where the Atlantic influence is very present. That influences decisively the terroir, which characterizes wines by an incisive minerality, high in freshness and with a special gastronomic fit.

Quinta da Calçada has always been a producer of high quality wines, being focused on the interpretation of terroir wines, specialized in white wines.

We believe that the region has a special ability to produce white and sparkling wines, that Quinta da Calçada seeks to explore within its nearly 50 hectares of own vineyards, reflected in the wines that make up its portfolio.



OUR VITICULTURE AND WINEMAKING PHILOSOPHY

Most of our Vineyards are located around the subregion of Amarante. The varietals we grow are mainly Alvarinho, Loureiro, Avesso, Arinto and Azal. Because of our soils being essentially granite and chist, and our orographic location we enjoy a microclimate that makes our terroir so distinctive.

Hot day time temperatures are ameliorated by the cooling effects of the Atlantic Ocean in the evening. Such Mediterranean temperature variation result in longer hang time and more even ripening for the grapes. The early harvest in the microclimate of Amarante assures an early harvest minimalizing exposure to autumn rains.

We use high density planting with low production per vine to extract the full complexity of each grape. Optimal nutrition and irrigation is applied specific to vineyards needs.

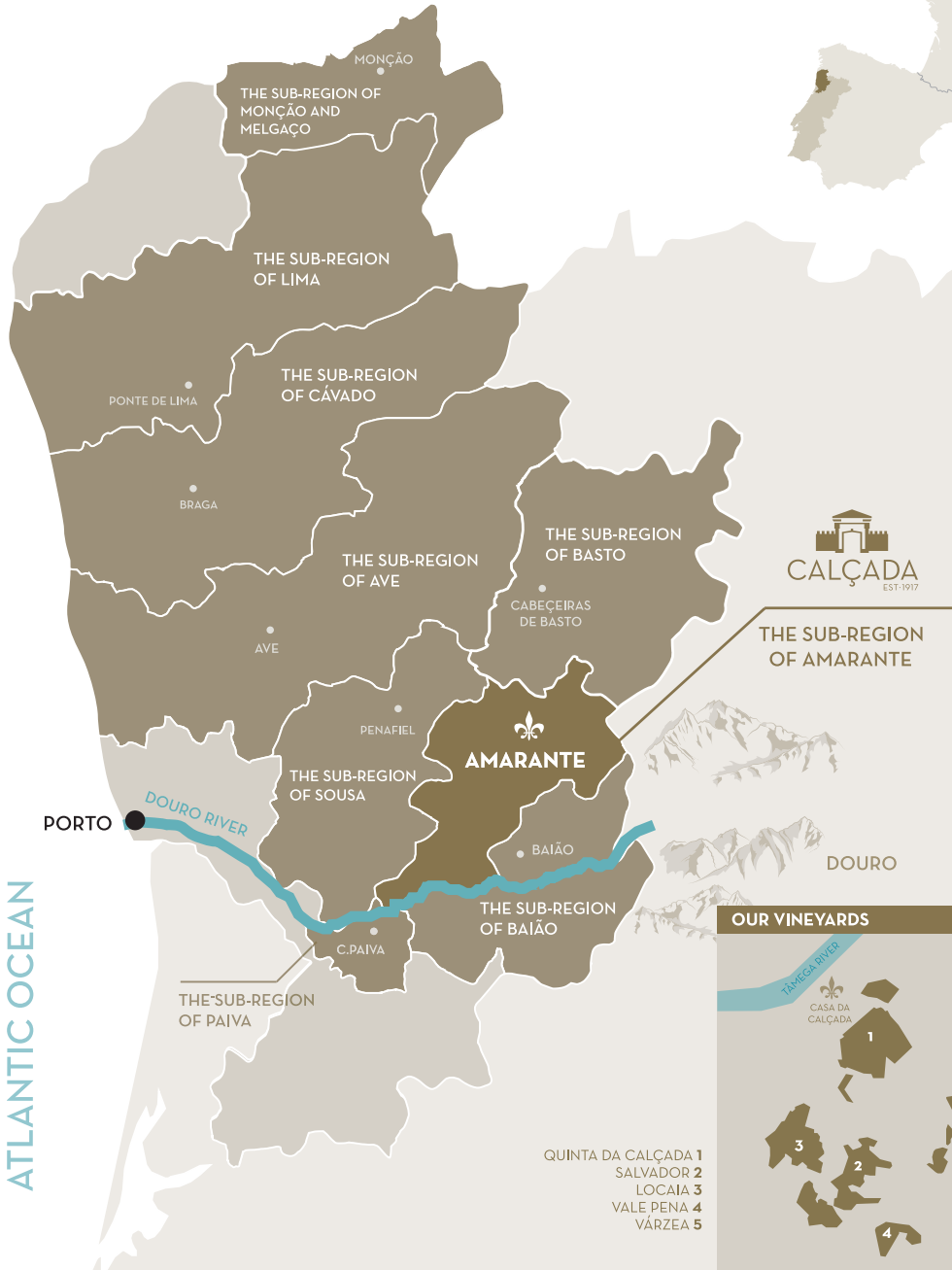
We use sensorial analysis of the grapes to evaluate maturation and decide time for harvesting. We make a careful selection of the grapes in the vineyard which is all handpicked.

We minimize the intervention in nature and respect the fruit that grows in our Estate so that it translates into the wine we produce, preserving the terroir of origin.

We use sustainable practices that are certified by Sativa.



VINHO VERDE REGION





Rosé

TASTING NOTES

This wine has a cherry colour, with a slight gas content that favours its freshness and the release of its aromas. It expresses the character of the Vinho Verde region with subtle floral notes and fruited aroma. It has a vivid acidity that result in very fresh and attractive wine.

VINIFICATION METHOD

The previously selected grapes were de-stemmed and slightly pressed.

The extracted juice is decanted in a static process. Then it has its fermentation in a stainless steel vats with controlled temperature during approximately 15 days.

GRAPE VARIETY

Vinhão



Vinho Verde

TASTING NOTES

This wine has a yellow citric colour, with a slight gas content that favours its freshness and the release of its aromas. It expresses the character of the Vinho Verde region with subtle floral notes and fruited aroma. It has a vivid acidity that result in a very fresh and attractive wine.

VINIFICATION METHOD

The previously selected grapes were de-stemmed and slightly pressed.

The extracted juice is decanted in a static process. Then it has its fermentation in a stainless steel vats with controlled temperature during approximately 15 days.

GRAPE VARIETY

Loureiro, Arinto, Azal, Alvarinho and Trajadura



Sparkling Wine

TASTING NOTES

Presents a citric colour with a fine and persistent effervescence. Fresh and intense aroma, combining floral and citrus nuances with a slight and soft smoked. It reveals fresh on the mouth with a creamy and delicate mousse. Elegant and tasteful ending.

VINIFICATION METHOD

From the grape varieties of Loureiro and Arinto that were gently destemmed and pressed. The extracted juice was decanted statically and fermented in stainless steel vats.

GRAPE VARIETY

Arinto and Loureiro