



GREEN WINE

The Wine: Portal da Calçada Reserva, 2019, Vinho Verde, Portugal

The Cost: \$16

The Shop: [Le Caveau](#)

Tasting Notes:

Blend of Albarino, Arinto de Bucelas, Loureiro, Trajadura, and Azul

Aromas: floral, honeysuckle, green apple, lemon/lime

Palate: fresh & zesty citrus, Granny Smith apples, honeydew melon, note of sweetness

Finish: crisp, clean, light yet complex, dry



Region:

Vinho Verde is not a grape or a blend, but a region in Northwest Portugal. The region starts just below the Portuguese-Spanish border and extends all the way to the Atlantic Ocean where it meets with the city of Port. It is a fairly wet and rainy area, as two rivers run through it, the Douro and Minho. You will see grapevines hung in the beautiful Pergola style all over the region where the cool breeze protects them from moisture and mold. Vinho Verde translates to “green wine” which refers to the lush, green vegetation of the wine region, not the color green.

Varietal:

The wines from Vinho Verde are typically blends of white grapes that are indigenous to Portugal. These wines are usually known for being inexpensive, fruity, and lightly fizzy but in recent years winemakers have started producing more serious, complex, still options that are perfect year-round and rival some of the great mineral-driven white wines from France, Spain, and Italy. The predominant grapes that winemakers are starting to see as more interesting than the others are Alvarinho and Loureiro. You may be familiar with Albarinho, a different spelling but essentially still the same grape, from northern Spain. Alvarinho displays tropical aromas, a lemony character, and is high in acidity.

Loureiro is more floral and acidic. You will also find some nice rosés made from the red grape Touriga Nacional and some red wines which are rarely exported to the U.S.

Producer:

Quinta da Calcada is located in the historic center of the city of Amarante, 40 miles from Porto. They have been producing wines for over 100 years making them one of the oldest producers of the Vinho Verde region. Their focus is on quality and terroir with both still and sparkling style white wines. Calcada's version of this wine offers the best of both styles: it is a dry, still, complex white wine yet is also delightfully youthful and expressive on the palate.

Food Pairing:

Seafood is the dominant cuisine in Portugal, especially the meaty white fish bacalao (cod). A favorite regional dish is one of creamy rice with hunks of cod or monkfish, or shrimp. Vinho Verde is high in acidity, which makes it ideal for pairing with all forms of seafood, particularly when complimented by a rich sauce or a coating of fried breadcrumbs. Fish tacos, sushi, salads and picnic fare pair beautifully...just add sunshine!



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