



VINHO VERDE

J. CABRAL ALMEIDA

NORTH, PORTUGAL



Camaleão

LOUREIRO & ALVARINHO WHITE

VARIETAL

70% Loureiro, 30% Alvarinho

VINTAGE

2024

REGION

DOC Vinho Verde

HARVEST

Hand-harvested

WINEMAKER

João Cabral Almeida

WINEMAKING Gentle destemming to preserve the full character of the grape varieties. Soft pressing in a pneumatic press with some pre-fermentation maceration of the Loureiro grape. Fermentation occurs between 61°F-65°F in stainless steel tanks and in co-fermentation with the Alvarinho grapes.

CHEMICAL ANALYSIS

ALCOHOL 11% TOTAL ACIDITY 5.7g/L pH 3.2

AGEING 5 months in stainless steel tanks with bâtonnage.

TASTING NOTES Elegant aromas, with notes of nectarine, orange blossom and bay leaf, also some hints of well-ripened citrus fruit. In the mouth, this fruitiness is also very present, alongside a delicate acidity that provides a fresh, citrus finish.

FOOD PAIRING Grilled fish, italian food, sushi and all kinds of salads.