



VINHO VERDE

J. CABRAL ALMEIDA

NORTH, PORTUGAL



Camaleão

LOUREIRO WHITE

VARIETAL

100% Loureiro

REGION

DOC Vinho Verde

HARVEST

Hand-harvested

WINEMAKER

João Cabral Almeida

WINEMAKING Manual harvest. Gentle pressing with slight pre-fermentation maceration. Fermentation in stainless-steel tanks with temperature control, followed by ageing on fine lees to enhance complexity, texture and freshness.

CHEMICAL ANALYSIS

ALCOHOL 11% TOTAL ACIDITY 5.7g/L pH 3.2

TASTING NOTES Intense and elegant aromas, highlighting orange blossom, bay leaf and citrus nuances typical of the Loureiro variety. On the palate, it shows vibrant and fresh fruit, lively yet balanced acidity, and a light, harmonious texture. The finish is very fresh, long and aromatically persistent, showcasing the distinctive profile of Loureiro.

FOOD PAIRING Grilled fish, Italian cuisine, sushi and all types of fresh salads.