



VINHO VERDE  
J. CABRAL ALMEIDA  
NORTH, PORTUGAL



## Camaleão

ALVARINHO WHITE

**VARIETAL**

100% Alvarinho

**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.