

S. LOURENÇO DO BAIRRO, ANADIA, PORTUGAL

Calcario3 Do Principal Reserva Chardonnay 2020

MENTZENDORFF
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1858



DETAILS OF PRODUCTION

The property's 61 hectares are spread over the fabulous clay-limestone soils that dominate the gentle hills of this vineyard. The entire vineyard is dry farmed. It is here that, with the most famous white grape variety (Chardonnay) and our use of gravity flow winemaking, that we produce 'the son' of our most emblematic white wine.

This wine is capable of standing alongside some of the best Chardonnay's produced. Lightly chilled pre-fermentation maceration. Gentle pressing in the "Coquard" press. Fermentation in batches, in stainless steel with temperature control, then moving to 300 litre French oak barrels (15% new) where fermentation ends and ageing begins. Bâtonnage only in the first months (4 to 6 months). Malolactic may occur in some barrels. The aging process in barrels lasts between 6 to 9 months, before moving to large 2000 litre barrels of used wood (French oak) where it remains for 12 months until bottling. It is released to the market with at least 3 years of ageing in the bottle.

TASTING NOTES

Bright greenish gold. Pronounced aroma of stone fruit mixed with grapefruit and tropical aromas of pineapple. Full-bodied, but with vibrant acidity and linear minerality that dances on the palate, giving a pleasant sensation of bright, crisp freshness.

HOW TO SERVE

The wine is perfect to drink now, but will age beautifully for a further 8-10 years. Serve between 8-10 C°. Decant if possible 30 minutes before serving. In a cool dry place (12 a 14 C°) away from direct sunlight and without big fluctuations in temperature.

VINTAGE

2020

STYLE

White

BLEND OF GRAPES

Chardonnay (95%), Arinto (5%)

ALCOHOL

14.2%

RESIDUAL SUGAR

1.5 g/l

