

# Cá Calharás White



<https://tinyurl.com/2ehrm6jb>



## History:

The Cá Calharás wine brand came about as a joke, recalling the story of a well-known Portuguese saying "There's a bird that sings: Cá Calharás!", which is like saying "One day you'll drink a wine from Adega de Palmela!".

**Region:** Setúbal Península

**Classification:** Regional Wine of the Setúbal Península

**Name:** Cá Calharás

## Grape Varieties:

Fernão Pires, Verdelho, Arinto and Moscatel Graúdo

**Alcohol Content:** 12,5% vol

## Vinification:

Obtained using a short pelicular maceration (8 to 12 hours), and fermented at low temperature in order to preserve all its aroma.

**Recommended drinking temperature:** 8-10°C

## Serving:

Goes well with all grilled or oven baked fish dishes and grilled or boiled seafood and salads. Can also be served as an appetizer due to its aromatic character.

**Estimated longevity:** around 3 years.

## Tasting note:

Citrus yellow wine with a fruity profile, quite intense with notes of tropical fruit and green apples, combined with a fresh taste and well-structured acidity.

**Analysis:** pH 3,21 | Total Ac.: 5,35 g/l

Sugar: 0,6 g/100 ml | Kcal: 77/100 ml

**Capacities:** Box of 6 bottles x 75cl