



Camaleão Loureiro Alvarinho White 2017

89 pts Robert Parker - Clear, citrus yellow color. Aroma the orange blossom, bay leaves, stone fruit, intense and pleasant. Fresh entrance with balanced vivacity, medium body with long and pleasant finish.

Region: Vinho Verde

Alcohol: 12%

Grape Variety: Loureiro, Alvarinho

Winemaker: João Maria Cabral

Winemaking: It unites the liveliness of the Loureiro with the complexity of Alvarinho, reflecting the freshness of the region. The result is a fresh but gastronomic combination, a versatile and captivating wine.

Tasting Notes: Clear, citrus yellow color. Aroma the orange blossom, bay leaves, stone fruit, intense and pleasant. Fresh entrance with balanced vivacity, medium body with long and pleasant finish.

Store and Serve Advices: Should be consumed with a temperature between 8 and 10°C.

Food Pairing:

Ideal accompanying all fish dishes, seafood and some lighter meat dishes.