



DINIZ CELLARS

Chapeleiro
"HATTER"



The name Chapeleiro, comes from the word “Hatter” in honor of Carlos Fernandes’ grandfather Belmiro who was known as the “chapeleiro” in their small village of Vilarelho, just east of Porto. After refurbishing the family farmhouse in 2008, Carlos and his family decided to plant their first vineyard respecting the morphology and organic properties of the land. The excellent solar exposure, unique terroir bathed by the Tâmega River, and devoted practice of sustained viticulture allows Carlos and his team to grow ripe, high quality fruit full of character and freshness. The highly skilled winemaking team use the latest in technical and technological winemaking techniques to create high quality wines with a sense of place. Carlos is passionate for creating experiences that shatter expectations, but he does so while leading with authenticity, and honoring the past.

SUSTAINABLE: EU's Integrated Production

Case	12 pk/ 750ml
Wine Brand	Chapeleiro Orange Wine
Region	Vinho Verde
Vintage	2020
Varietals	60% Loureiro, 40% Avesso
Viticulture	Manual harvest in 20kg boxes, preserving the quality of our grapes.
Vinification	The fermentation is made in stainless steel tanks, with controlled temperature. Skin contact from September through February. Light filtration prior to bottling.
Tasting Notes	Candied orange peel on the nose, with fresh and mineral notes on the palate. Elegant, mineral and fresh, delicate in structure and persistent in the mouth.