

CASAL MENDES

RED



TABLE WINE



Tinta Roriz and Touriga Nacional



Clay limestone



N/A



75cl



6x Case
Case Weight: 7,88 kg
Case (L/W/H): 0,290 x 0,194 x 0,262
Case Volume: 0,015 m3



Francisco Antunes

PROFILE

Cold fermentation in stainless steel vats for 7 days, throughout the year in order to constantly offer customers a wine freshly fermented and with the same profile and characteristics all year round. For that we resort to state-of-the-art wine conservation and production technology.

TASTING NOTES

Ruby color, fruity aroma, medium body and sweetness at the end, well balanced and with natural acidity.

ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY (g/l AT): 5,1

PH: 3,65

SO₂: 69

RESIDUAL SUGAR: 10,0

ALLERGENS: Contains sulfites

FOOD PAIRING

Pasta, poultry and light dishes.

EXPECTED LONGEVITY

To be consumed while young.

HISTORY

This red wine was created to complete the Casal Mendes range (which already has a vinho verde and a rosé, both half sweet).

Revised in 11/04/2024



BACALHÔA

Estrada Nacional 10,
Vila Nogueira de Azeitão
2925-901 Azeitão



ALIANÇA

Rua do Comércio, 444
Apartado 6
3781-908 Sangalhos

bacalhoa.pt

+351 212 198 060 | +351 212 198 066 | info@bacalhoa.pt