

CASAL MENDES BLUE



COCKTAIL



9,9
%vol

6°C - 8°C



Azal, Arinto e Fernão Pires



Clay limestone



N/A



75cl



6x Case
Case Weight: 7,64 kg
Case (L/W/H): 0,290X0,196X0,252m
Case Volume: 0,014m3



Francisco Antunes

PROFILE

We have created this wine-based drink using a white wine which is fruity, fresh with a balanced acidity, low in alcohol, with a final sweetness that gives it the characteristics of a conviviality wine.

TASTING NOTES

Fruity and with a blue celestial color. Slightly acid on the mouth, which gives it freshness. The end is mildly sweet.

ANALYSIS

ALCOHOL (%VOL.): 9,9

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

pH: 3,10

RESIDUAL SUGAR (g/L): 33,0

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Drink by itself well chilled or with seafood, fish, light salads or pasta.

SHELF LIFE

Should be consumed while young.

HISTORY

The Casal Mendes brand was born in Portugal following the success of the vinho verde and rose styles of wine. In 2016 we decided to innovate and present a modern and irreverent variant - Casal Mendes Blue.

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BACALHÔA

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