Casal Mendes Vinho Verde, DOC Vinho Verde NV

PAL010NV

Bacalhôa

— Vinho Verde, Portugal

Classic white produced from indigenous Portuguese varities in the northern Vinho Verde region

Production

Grapes are harvested from two specially selected vineyards - varieties used are some of the most important in the Vinho Verde region. The grapes go directly into a pneumatic press. Must is extracted and fermented at 16 º C for 7 days in stainless steel.

Tasting note

Delicate citrus aromas lead onto a soft, rounded and slightly off dry palate with a light spritz. It combines apple and floral characters with soft tropical notes and fresh acidity on the finish.

Food Match

The perfect accompaniment with seafood and grilled fish

ABV:
10.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Doc Vinho Verde

Winemaker:
Francisco Antunes

Grape Varieties:
Azal Branco 60%, Pederna 30%, Trajadura 10%

Suitable for:
Vegan

Bottle Barcode:
5601213188216