

# CASAL MENDES WHITE



DOC VINHO VERDE



8°C - 10°C



Azal, Pedernã, Trajadura, Loureiro



N/A



75cl



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



Francisco Antunes

## PROFILE

Summer took place with mild temperatures and during the harvest we didn't have rain, which brought together the perfect conditions for a quality harvest. After reception, the grapes are directed without destemming to the pneumatic press, from where the tear wort is collected after alcoholic fermentation at 16° C, which gives rise to this fresh and elegant wine.

## TASTING NOTES

With citrus color and green reflections, Casal Mendes Vinho Verde is very fruity on the nose. In the mouth it is slightly acidic, which gives it freshness. The finish is mildly sweet.

## ANALYSIS | SOIL

ALCOHOL (%VOL.): 10,0

TOTAL ACIDITY (g/l AT): 5,8

PH: 3,05

SO<sub>2</sub>: 145

RESIDUAL SUGAR: 14,0

SOIL TYPE: Clay Limestone

ALLERGENS: Contains sulfites

## FOOD PAIRING

Casal Mendes Vinho Verde is ideal to drink by itself or with seafood, white meats, light salads or pasta.

## EXPECTED LONGEVITY

To be consumed while young.

## HISTORY

Casal Mendes Vinho Verde was born, in Portugal, following the success of Vinho Verde in the Portuguese on trade. This brand was launched in the 1980s, using two special vines from Aliança Vinhos de Portugal, from where grapes, for high quality vinho verde, were produced.

Revised in 23/01/2024



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