





BREAD&CHEESE

WINE WITH SPIRIT, S.A.

Classification | Tejo Regional Wine

Type | rede wine

Grape varieties | 40% Syrah | 40% Touriga Nacional | 20% Castelão

Soil | Schistose

Winemaking I Each variety harvested separately, destemmed, crushed, temperature-controlled alcoholic fermentation (22-25°C) in stainless steel tanks, pressed, followed by malolactic fermentation in stainless steel tanks. With 30% oak-aged wine added to the final blend to give it a little more structure. After bottling, the wine aged 3 months in the bottle

Color | Intense ruby

Bouquet I In the nose, it is intense, showing its youth through the presence of fruity aromas

Taste I in the mouth, it reveals a deep, appellative and round attack, in balance with its natural freshness.

Aftertaste | The tasting ends with a smooth and pleasant finish

Food Pairing | This wine goes well with meat (white or red), taking advantage of dishes that follow its structure, so that it can be fully enjoyed

Alcohol Content	Total Acidity	Total Sugars	рН
13,5%	70,9meq/l	0,6g/l	- · · · · · · · · · · · · · · · · · · ·

LOGISTICAL INFO	BOTTLE CAPACITY	BOTTLE	BOX OF 6 BOTTLES
	750 ml	5600228155220	15600228155227