



MEET&MEAT

WINE WITH SPIRIT, S.A.

Classification | Tejo Regional Wine

Type | rede wine

Grape varieties | 40% Aragonez | 40% Trincadeira | 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, we have a very aromatic wine with a high level of fresh red fruit

Taste In the mouth, it has presence, reveals a captivating wine, confirms the fruit found in the aroma, good fruit balance, acidity and tannins

Aftertaste | In the tasting, an intense fresh wine is revealed, consisting of fine and round tannins, making the whole quite consensual

Food Pairing | Created for the specialists of a good barbecue, it is the ideal wine to accompany grilled red or white meats, spicy dishes

Alcohol Content	Total Acidity	Total Sugars	pH
13,5%	5,34g/l	1,6g/l	3,52

LOGISTICAL INFO	BOTTLE CAPACITY	BOTTLE	BOX OF 6 BOTTLES
	750 ml	5600228155107	15600228155104