

Casal Mirandinho



Casal Mirandinho

Country of origin:	Portugal
Region:	D.O.C. Vinho Verde
Grapes:	Arinto 40%, Trajadura 30%, Loureiro 30%
Content of bottle:	0,75 l
Type:	steel tanks
Alcohol:	9,5%
Acidity:	7,24 g/l
Residual sugar:	15 g/l
Cap:	screw cap

Tasting notes:

Pale yellow with slight green tones.

Very fresh nose with clear citrus such as lemon and orange zest.

On the palate clear acidity typical for vinhos verdes. A light as well as fresh body with a slight effervescence make this vinho verde the perfect summer wine.

Serve at: 8-10° C

Enjoy as an aperitif, with salads and fish.