



CASA DA TOJEIRA

RED WINES

MFS RED



Classification | Vinho de Mesa

Type | Red

Harvest | 2017

Vinification | The grapes are provenient from selected vineyards of the region, harvested by hand and destemmed. The must is inoculated with selected yeasts and the fermentation takes place in stainless steel vats at controlled temperature of 24-25°C.

Color | Ruby.

Scent | Fruity, with notes of red fruits.

Taste | Balanced acidity and soft tannins.

Consumption | Now or within 1 year at an ideal temperature of 10-12°C.

Gastronomy | Accompanies meat and seasoned dishes.

Analysis Alcoholic Contents	9,5%
Total Acidity	6,2 g/L
pH	3,49
Residual Sugars	1,8 g/L

Winemaker | Filipe Ribeiro and Nuno Grosso