





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 | 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 | Bread&Cheese is the perfect match for cheese-centric dishes, enhancing their flavors with its robust structure and balanced acidity. From cheese platters to creamy pasta and cheesy appetizers like stuffed mushrooms, it elevates every bite. Pair it with your favorite cheese-focused recipes for an exceptional dining experience.

| Alcohol Content | Total Acidity | Total Sugars | рН |
|-----------------|---------------|--------------|------|
| 13,5% | 5,62g/l | 1,5g/l | 3,55 |

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