Portugal, 2025

SACAIO RED 5L

CASA RELVAS
ALENTEJO | PORTUGAL

Story Mechanical Harvested during the night. Total Destemming. Maceration before fermentation during 48h. Fermentation with controlled temperature (21ºC-25ºC) in stainless steel vats. Malolatic Fermentation in stainless still vats with oak staves.

Producer Casa Relvas, a Portuguese winery, aims to produce quality wines for all occasions; wines that evoke good times and represent Alentejo's gift to the world. Established in 1997, the young company has experienced significant growth, managing 750 hectares of cork-producing forests, 250 hectares of olive groves, and 350 hectares of vineyards. Consistency in high-quality production characterizes the six million wine bottles produced annually, earning hundreds of awards and excellent reviews from wine critics. The producer has been awarded the Earth Friendly winery status and engages in numerous environmental conservation projects alongside winemaking. Relvas also focuses on sustainable development through social and economic initiatives. Five percent of Relvas' production is certified organic wines.



COLOR Ruby hue with violet hints

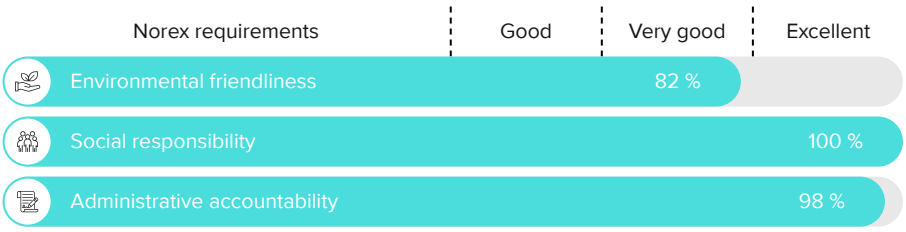
AROMA Intense aroma of red and black forest fruits, harmoniously combined with floral and toasted notes.

TASTE Very juicy and fresh wine, with fine acidity and very smooth tannins.

TIPS FOR USE Mediterranean food in general, pasta, lamb, poultry and soft cheeses.

WINE TYPE	Red wines	**PACKAGE SIZE**	4 bottle(s)
GRAPES	Aragonez Alicante Bouschet Syrah Touriga Nacional	**BOTTLE CLOSING**	Tap
		BOTTLE SIZE	5 l
		PRODUCT NUMBER	198050
MANUFACTURER	Casa Relvas		
ALCOHOL CONTENT	14%		
SUGAR CONTENT	5,5 g/l		

Norex Responsibility Indicator: Casa Relvas



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari