

CASAL MENDES

ROSÉ



TABLE WINE



6°C - 7°C



Baga e Tinta Roriz



Schist



N/A



75cl



6x Case
Case Weight: 7,88 kg
Case (L/W/H): 0,290x0,194x0,262
Case Volume: 0,015 m3



Francisco Antunes

PROFILE

Cold fermentation in stainless steel vats for 7 days. This procedure is carried out throughout the year to offer the consumers a recently fermented wine with consistent style and taste. To this end, the most modern technology of conservation and production methods are used. This Rosé wine combines a balanced acid component with a fruity taste palette of tremendous persistence.

TASTING NOTES

Light pink, refreshing and fruity Rosé, bursting with aromas and nuances of pineapple and banana. Good acidity, which gives it great freshness and balance.

ANALYSIS

ALCOHOL (%VOL.): 10,5

TOTAL ACIDITY (g/l AT): 5,3

PH: 3,09

SO₂: 98

RESIDUAL SUGAR: 14,5

FOOD ALLERGENS: Contains Sulfites

HISTORY

This wine was the first slightly carbonated wine produced at Aliança. It was initially conceived specifically for the US market, whose rosé category in the 70's surpassed 5 million nine-litre cases. Over the years the success of this wine expanded globally, positioning it nowadays as Aliança's best selling wine.

FOOD PAIRING

Drink by itself well chilled or with seafood or fish.

SHELF LIFE

Should be consumed while young.

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