

CASAL MENDES

ROSÉ



TABLE WINE



7°C - 8°C



Tinta Roriz and others red varieties



clay-limestone



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

Casal Mendes Rosé combines a balanced acidic component with a fruity palate of enormous persistence.

To obtain this wine, we preserve the musts since the harvest, that we slowly and continuously ferment throughout the year so that we constantly offer a fresh, young wine and fruity. To do this, we use the most modern technology wine conservation and production.

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): 6,0

PH: 3,01

SO₂: 116 mg

RESIDUAL SUGAR: 14,5

FOOD ALLERGENS: Contains Sulfites

FOOD PAIRING

Drink by itself well chilled or with seafood or fish.

SHELF LIFE

Should be consumed while young.

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.

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BACALHÓA

Estrada Nacional 10,
Vila Nogueira de Azeitão
2925-901 Azeitão



ALIANÇA

Rua do Comércio, 444
Apartado 6
3781-908 Sangalhos

bacalhóa.pt

+351 212 198 060 | +351 212 198 066 | info@bacalhóa.pt