

CASAL MENDES SWEET ROSÉ

ROSE TABLE WINE



Baga (100%)



Clay-limestone



N/A



75cl



Box of 6 units
Box weight: 7.88 kg
Dimensions: 0.290 x 0.194 x 0.262 m
Volume: 0.015 m³



Francisco Antunes

PROFILE

Cold fermentation in stainless steel tanks for 7 days, carried out throughout the year in order to consistently offer customers a freshly fermented wine with the same profile all year round. To achieve this, we rely on the most modern wine preservation and production technology. This rosé wine combines intense aromatic notes with a very smooth, intensely fruity palate and remarkable persistence.

TASTING NOTES

Pale pink colour. Intense, fruity aroma with notes of pineapple and banana. Smooth acidity, providing great freshness and balance, with a very well-integrated sweet finish. The ideal serving temperature is between 6°C and 7°C.

ANALYSIS

ALCOHOL (%VOL.): 10,0

TOTAL ACIDITY (G/L AT): 5,2

PH: 2,99

SO2: 106

TOTAL SUGAR GLUC/FRUT. (G/L): 65,0

ALLERGENS: CONTAINS SULFITES

FOOD PAIRING

Ideal to pair with fish, seafood or simply to enjoy as an aperitif.

EXPECTED LONGEVITY

Best enjoyed while young.

NUTRITIONAL DECLARATION



HISTORY

The first carbonated wine produced by Aliança, initially developed mainly for the US market and later extended to AVP's wide range of customers around the world, it remains Aliança's best-selling wine to this day.

The demand for and consumption of wines with a significant level of sweetness has increased considerably in recent years. As a result, we decided to also produce Casal Mendes Rosé in a Sweet version in order to respond to this demand.

To complete the SWEET version of the well-known Casal Mendes range, we also created a Sweet White wine and a Sweet Red wine.

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BACALHÔA

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