

# CASAL MENDES

## ROSÉ



TABLE WINE



10,5  
%vol

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 after 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

SO<sub>2</sub>: 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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