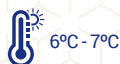


# CASAL MENDES

## ROSÉ



TABLE WINE



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): 5,5  
PH: 3,2  
SO<sub>2</sub>: 100  
RESIDUAL SUGAR: 14,4  
SOIL TYPE: Sandy  
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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