

MATEUS

ROSÉ

MATEUS SPARKLING BRUT ROSÉ

TYPE: Sparkling **COLOUR:** Rosé

CATEGORY: Brut

DESIGNATION OF ORIGIN: Sparkling Wine

COUNTRY OF ORIGIN: Portugal

THE WINE

Mateus Sparkling Brut Rosé is a non-vintage brut sparkling wine from Mateus, the Rosé specialist, with a youthful, fresh and contemporary style. Perfect for ceremony or celebration, this charming and elegant wine adds a sparkle to any occasion. Keeping with the brand's reputation and expertise, Mateus Sparkling marks another step in the brand's development of a broad range of different rosé profiles for the more outgoing and adventurous wine consumer.

TASTING NOTES

Mateus Sparkling Brut Rosé has a beautiful, pale, rose petal pink colour, with light hues of salmon. The copious bubbles are extremely fine and the resulting delicate mousse, persistent. Refined and crisp with floral nuances, this wine has pleasing aromas of apples, pears and raspberries and subtle notes of toasted bread which interplay with a fresh and lively acidity, providing an aromatic and delicate finish.

WINEMAKER: António Braga

VARIETIES:

Baga; Shiraz

WINEMAKING

For this particular wine, the grapes are harvested early when they have nice fresh varietal flavours, bright acidity and less developed tannins. Gentle pressing followed by a slow fermentation at low temperature retains much of the young and fresh characteristics and leads to the production of a clean and delicate base wine. These base wines then undergo a secondary fermentation in tank at 16°C. It is this secondary fermentation that adds the distinctive sparkle and its trademark creamy and complex finish. The final wine is cold stabilised and bottled.

MATURATION

After a two month maturation period Mateus Sparkling Brut Rosé is ready to drink.

STORE

Despite being best enjoyed at its freshest, when stored the bottle should be kept in a dry and cool place, sheltered from light.

SERVE

Serve between 6°C-8°C.

ENJOY

Mateus Sparkling Brut Rosé makes a delicious aperitif and lends itself perfectly to canapés. As something totally different, it's also great with roast suckling pig, or an indulgent end to a memorable meal, as an accompaniment to fresh fruit tarts, fruit salads and strawberry or raspberry Pavlova.

TECHNICAL DETAILS

Alcohol: 11,5% | Total Acidity: 6,5 g/L (tartaric acid) | Sugar: 12 g/L | pH: 3,31

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 9,9 g | Sugars: 1,2 g | Energetic Value: 76,5 Kcal (320 kJ) | Suitable for Vegetarians: Yes | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulfites

BOTTLER:

Bottled by: ENG. Nº 383, Anadia, Portugal; Shipped by: Sogrape Vinhos, S.A., Avintes, Portugal

