



 **BBQ Wine Sparkling Rosé - Brut**  
**Producer:** BBQ Wine Unipessoal, Lda.  
**Winemaker:** Osvaldo Amado

 **GRAPE VARIETIES:** Baga, Borraçal, Vinhão

**COLOR:** Salmon blush

 **BOUQUET:** Delicate, fresh, red fruit flavors.

**TASTE:** Extremely refreshing, crisp with an elegant mousse and persistent effervescence.

 **WINEMAKING PROCESS:** Total de-stemming, soft pressing, alcoholic fermentation to 18 degrees Centigrade, followed by a second fermentation in the bottle. Only 40% of the free-run juice was used to make the wine.

**AGING:** A minimum of 9 months on the lees and one month after the dégorgement.

**LONGEVITY:** 18 to 24 months.

 **SERVING SUGGESTIONS:** Shellfish, delicate appetizers, poultry, flakey fish, pork and light cuts of red meat, desserts.

 **ANALYTIC PARAMETERS:**

**Alcoholic level:** 12.5%

**pH:** 3.25

**Total acidity:** 6,8 g/l

**Total sugars:** 7,0 g/l

 **Bottle size:** 750ml