



BRINDE DE ROSAS

Mencia y Albarello. Format: 75 cl.

BRINDE de ROSAS is the first rosé sparkling wine from Galicia, made by Bodega Roandi, a pioneer winery for sparkling Galician wines. Elaborated by the traditional method, it is a brut, of fine bubble, with native Galician varieties MENCÍA, SOUSÓN and ALBARELLO. Ferments and rests for 9 months, in a natural cave with an average temperature of 11 ° in total absence of light.

NOTE TASTING: Pleasant raspberry color, with pink hues, limpid and shiny. Intense nose, with memories of red fruits like currants, strawberries or raspberries. Floral souvenir to roses and yeast. In the mouth, it is soft, fresh and creamy. The medium and abundant bubble melts into a powerful fruit and a light citrus souvenir. It is an ideal wine to enjoy with Galician cheeses and rice.