



IZAKAYA ROSÉ

IZAKAYA ROSÉ wine has a light rose color with salmon tonalities. To the taste it is elegant and refreshing with notes of red fruits, integrating the fruitiness with a moderate acidity, giving a balanced finish.

IZAKAYA ROSÉ is a versatile wine, as it pairs very well with many dishes. It is the perfect rosé wine to drink with the Asian cuisine, like fatty sushi, nigiri and maki, salmon, tuna and deep fried dishes. Its food-pairing versatility makes it a food-friendly option when eating a range of bite-sized foods, such as gyoza or dumplings.

Grapes: Vinhao, Borracal and Azal-Tinto **Alcohol:** 10 % **Acidity:** 6,2g/L,
Sugar: 10,0g/L, **pH:** 3,1

Winemaker: Reinaldo Pinho

CAVES CAMPELO

IZAKAYA ROSÉ is made from the finest Vinhao, Borracal and Azal grapes, by the Caves Campelo Estate in the Vinho Verde district in northern Portugal.

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