# CASAL GARCIA

**SINCE 1939** 

## **CASAL GARCIA ROSÉ**

Producer Aveleda
Country Portugal
Grapes Touriga Nacional, Sousão, Syrah, Tinta Roriz, entre outras
Alcohol Volume 9.5% Vol.
Residual Sugar 16 g/L
Total Acidity 6.5 g/L | pH 2.8 a 3.5
Head Winemaker Diogo Campilho
Winemaker Susete Rodrigues

### CASAL GARCIA ROSÉ. AN UNFORGETABLE ROSÉ.

With a smooth pink colour and a label to match, Casal Garcia Rosé is the fruitiest wine from the Casal Garcia family. Its aromatic profile is balanced with a crunchy flavour that gives it immense freshness. It is a bold Rosé, ideal for sharing in moments of conviviality and relaxation.

## VINIFICATION PROCESS. FROM BASKET TO BOTTLE.

After arriving to the Aveleda vinification center the grapes are submitted to soft pressing at a low pressure and, subsequently, alcoholic fermentation is carried out at controlled temperatures, between 16° and 18°C. Before bottling, the wine is carefully filtered and stabilized through cold temperatures. This process of vinification is built in order to bring out the best qualities of the grape varieties.

## TASTING NOTES. AROMATIC TO TASTE.

**Colour:** Pink colour, a clear, shiny and slightly effervescent appearance. **Aroma:** Fruity wine with notes of raspberry and strawberry on the nose.. **Taste:** Well balanced, very fresh, with a harmonious finish and a smooth persistence.

#### PERFECT COMBINATIONS

Ideal as an aperitif. It goes very well with light meals, fish and seafood dishes, white meats, grilled dishes and salads.

#### **RECOMMENDATIONS**

- Should be cooled to a temperature between 7° and 10°C;
- Store upright in a cool, dry place away from light;
- Consume within 2 years of bottling.



Ingredients/ nutritional information:







VINHO ROSE