# CASAL GARCIA

SINCE 1939

## CASAL GARCIA FRUITZY PINEAPPLE

**Producer** Aveleda **Designation** Aromatized wine-based drink **Country** Portugal Alcohol Volume 5.5% Vol. Residual Sugar 95 g/L Total Acidity 6.5 g/L I pH 2.8 a 3.5 Head Winemaker Diogo Campilho Winemaker Susete Rodrigues

#### CASAL GARCIA FRUITZY PINEAPPLE. LOW IN ALCOHOL. HIGH IN FRUIT.

Casal Garcia Fruitzy Pineapple is an aromatized wine-based drink with natural flavours. It is the perfect combination of a slightly crisp white wine with the tropical and fresh character of the pineapple. A light, refreshing and fruity drink, perfect to share in moments of relaxation and joy.

#### VINIFICATION PROCESS. FROM BASKET TO BOTTLE.

Made from high quality grapes, the base wine is fermented at low temperatures in order to put in evidence the aromatic profile of the wine. After the wine making process, the flavours are enhanced by pineapple aromas that exult the aromatic and fruity profile of this wine-based drink.

### **TASTING NOTES.** NATURAL, TROPICAL AND IRRESISTIBLE.

**Colour:** Crystal clear yellow colour and a refreshing appearance.

**Aroma:** Very aromatic drink, that perfectly combines the tropical and fresh character of the pineapple with the slightly crunchy profile of the white

Taste: Light, refreshing and fruity profile, with a finish intensely marked by the freshness of the pineapple.

#### PERFECT COMBINATIONS

It can be enjoyed as an aperitif, with lunch or simply on a late afternoon chat with friends. It is recommended to serve it very chilled but without ice. A slice of pineapple and a touch of fresh herbs can be added.

STEP 1 Serve it chilled (without ice)

STEP 2 Add a touch of fruits and fresh herbs





#### **RECOMMENDATIONS**

- Should be cooled to a temperature between 7° and 10°C;
- Store upright in a cool, dry place away from light;
- Best when consumed young.



Sealant Cork (750ml) Cardboard box

Ingredients/ nutritional information:







