CASAL GARCIA

SINCE 1939

CASAL GARCIA SANGRIA RED

Producer Aveleda **Country** Portugal Alcoholic Volume 7.5% Vol. Residual Sugar 90 g/L Total Acidity 5 g/L I pH 2.8 a 3.5 Head Winemaker Diogo Campilho Winemaker Susete Rodrigues

CASAL GARCIA SANGRIA RED. **READY-TO-SERVE.**

Created by Aveleda winemakers to be the best ready-to-serve red sangria on the market, Casal Garcia Sangria Red can be enriched with a personal touch and plenty of ice. It is ideal for sharing and impressing friends at a dinner party.

VINIFICATION PROCESS. FROM BASKET TO BOTTLE.

Produced from top quality grapes, the base wine is fermented at low temperatures in order to put in evidence all the aromatic potential of the wine. Its flavours are then highlighted using essences of fruits and spices that characterize the authentic "Portuguese Red Sangria".

TASTING NOTES. **VELVETY AND SMOOTH.**

Colour: Bright ruby colour and a clear aspect

Aroma: It's a very aromatic drink, with fruity and citrus notes.

Taste: Light and young, slightly velvety and smooth. The after taste is intense

and fruit-driven.

PERFECT COMBINATIONS

Ideal to be enjoyed as an aperitif. It goes very well with cheese board and Italian dishes, such as pasta and pizza. It's perfect to serve over ice with an orange slice and cinnamon stick.

STEP 1 Pour the Sangria



STEP 2 Add ice



STEP3 Give it your personal touch



STEP 4 Enjoy and Share



RECOMMENDATIONS

- Should be cooled to a temperature between 8° and 10°C;
- Store upright in a cool, dry place away from light;
- Consume within 3 years of bottling.



Bordalesa (750ml) Sealant Screwcap (750ml) Cardboard box

Ingredients/ nutritional information:

