SINCE 1939

#### **CASAL GARCIA SANGRIA ROSÉ**

Producer Aveleda
Country Portugal
Alcoholic Volume 7.5% Vol.
Sugar 70 g/L
Total Acidity 6.5 g/L | pH 2.8 a 3.5
Head Winemaker Diogo Campilho
Winemaker Susete Rodrigues

# CASAL GARCIA SANGRIA ROSÉ. READY-TO-SERVE.

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

### VINIFICATION PROCESS. FROM BASKET TO BOTTLE.

Casal Garcia Sangria Rosé is produced from top-quality grapes. The rosé wine base is fermented at low temperatures to enhance the aromatic potential of the wine. After vinification, these aromas are amplified by the essences of raspberry, pineapple, and citrus fruits.

## TASTING NOTES. AROMATIC AND REFRESHING.

Colour: Pink and clear colour.

**Aroma:** It is a very aromatic drink, with notes of raspberry, pineapple, and citrus fruits.

**Taste:** Light and balanced profile, slightly effervescent, with a finish intensely marked by the freshness of its fruit.

#### PERFECT COMBINATIONS

Ideal to be enjoyed as an aperitif, accompanying light meals such as salads and vegetarian dishes, light desserts, or just to enjoy during an afternoon with friends. It is perfectly served with ice, raspberries, and fresh mint leaves.

STEP 1 Pour the Sangria



STEP 2 Add ice



STEP3
Give it your personal touch

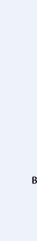


**STEP 4**Enjoy and
Share



#### **RECOMMENDATIONS**

- Should be cooled to a temperature between 7º and 10°C;
- Store upright in a cool, dry place away from light;
- It's best consumed young.



Bottle model (Capacity)
Bordalesa (750ml)
Sealant
Screwcap (750ml)
Cardboard box

Ingredients/ nutritional information:





Aveleda SA
Rua da Aveleda, 2 | 4560-570 Penafiel | Portugal
T +351 255 718 200
E info@casalgarcia.com W www.company.aveleda.com





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