# CASAL GARCIA

**SINCE 1939** 

## **CASAL GARCIA SANGRIA WHITE**

Producer Aveleda Country Portugal Alcoholic Volume 7.5% Vol. Residual Sugar 60 g/L Total Acidity 6.5 g/L I pH 2.8 a 3.5 Head Winemaker Diogo Campilho Winemaker Susete Rodrigues

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

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

## VINIFICATION PROCESS. FROM BASKET TO BOTTLE.

Casal Garcia Sangria White is 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. The flavours are then highlightened using essences of fruits that characterize the authentic "Portuguese White Sangria".

### TASTING NOTES. LIGHT AND YOUNG.

**Colour:** Bright colour and a clear aspect.

Aroma: It's a very aromatic drink, with citrus hints of orange, lemon and lime

aromas with a touch of tropical fruit.

**Taste:** Light, young and vibrant with an intense and fruit-driven after taste.

#### **PERFECT COMBINATIONS**

Ideal to be enjoyed as an aperitif, for example on a cheese board, with white meats, pastas or sushi, or even on an afternoon with friends. It is perfect served with ice, a lemon peel, a slice of peach and a mint leaf.

**STEP 1**Pour the Sangria



STEP 2 Add ice



Give it your personal touch

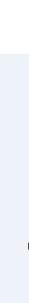


STEP 4 Enjoy and Share





- Should be cooled to a temperature between 8° and 10°C;
- Store upright in a cool, dry place away from light;
- Consume within 2-3 years of bottling.





Ingredients/ nutritional information:







