

CASAL GARCIA

SINCE 1939

CASAL GARCIA SWEET RED

Producer Aveleda
Region IG Lisboa
Country Portugal
Grapes Touriga Nacional, Alicante Bouchet and Syrah
Alcohol Volume 11% Vol.
Sugar 50g/L
Total Acidity 5.5g/L
Head Winemaker Diogo Campilho
Winemaker Susete Rodrigues

CASAL GARCIA SWEET RED. AN IRREVERENT AND ORIGINAL RED.

When a renowned brand with an eternal youthful and bold spirit, dares to defy consumer perception, the result is surprising. A young red wine, fresher, lighter and fruitier, exploring the bold side of a red wine, serving it fresh. An excellent option to pair with a meal or to enjoy with friends and family.

VINIFICATION PROCESS. FROM BASKET TO BOTTLE.

After arriving in the winery, the grape varieties selected to produce this wine are carefully crushed and then macerated, during a short period of time, at low temperatures, to preserve the aromas of red fruits. After alcoholic and malolactic fermentation, the blend is prepared to combine body, aromatic complexity, freshness and elegance, typical characteristics of the wines produced in this region. Before bottling, the wine is filtered and stabilized.

TASTING NOTES. A FRESH RED THAT STANDS OUT.

A wine with a clear, bright and vivid ruby colour. Fresh and young aromas with hints of raspberries and strawberries that blend harmoniously in a delicate and fruity wine. A balanced wine, fruity and crisp, meant to be drunk young and slightly chilled.

PERFECT COMBINATIONS

This wine is perfect to pair with any occasion. It's a great companion for a cheese platter, a stake tartare, barbecue meats or simply to enjoy with friends.

SERVING SUGGESTIONS

Between 8° and 10° C.

STORAGE

Can be kept up to 3 years after bottling.



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Haja Alegria. Haja Casal Garcia.