

CASAL GARCIA

SINCE 1939

CASAL GARCIA SWEET ROSÉ

Producer Aveleda

Region NA

Country Portugal

Grapes Touriga Nacional, Sousão, Syrah, Tinta Roriz, and others

Alcohol Volume 9% Vol.

Residual Sugar 50g/L

Total Acidity 6.7 g/L | **pH** 2.8 a 3.5

Head Winemaker Diogo Campilho

Winemaker Susete Rodrigues

CASAL GARCIA SWEET ROSÉ.

A UNIQUE ROSÉ.

With a fresh and fruity profile, Casal Garcia Sweet Rosé is new addition to the Sweet range of Casal Garcia. A light wine, very young and balanced, with a fruity aroma and a fresh palate, which gives it great softness and harmony. Ideal to share in moments of conviviality and relaxation.

VINIFICATION PROCESS.

FROM BASKET TO BOTTLE.

The grapes are submitted to soft pressing at a low pressure and, subsequently, alcoholic fermentation is carried out at controlled temperatures. Before bottling, the wine is carefully filtered and stabilized through cold temperatures. This process of vinification is built in order to bring out the best qualities of the grape varieties.

TASTING NOTES.

A DISTINCTIVE AROMA TO SHARE.

Colour: Clear and bright appearance, with a pink colour and slightly effervescent.

Aroma: Fresh and fruity aroma, with notes of raspberry and strawberries.

Taste: Good balance, very fresh, sweet, young and fruity.

PERFECT COMBINATIONS

It goes very well with white meats, pasta, salads, sushi and intense desserts. Serve chilled.

RECOMMENDATIONS

- Should be cooled to a temperature between 7° and 10°C;
- Store upright in a cool, dry place away from light;
- Consume within 2-3 years of bottling.

Bottle model (Capacity)
Bordalesa (750ml)

Sealant
Screwcap (750ml)

Cardboard box
6x750ml

Ingredients/ nutritional information:





Drink Responsibly.


Aveleda
Cuide os sorbes se cultivam

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