CASAL GARCIA

SINCE 1939

CASAL GARCIA FRUITZY PEACH

Producer Aveleda **Designation** Aromatized wine-based drink **Country** Portugal Alcohol Volume 5.5% Vol. Residual Sugar 95 g/L Total Acidity 6.5 g/L I pH 2.8 a 3.5 Head Winemaker Diogo Campilho Winemaker Susete Rodrigues

CASAL GARCIA FRUITZY PEACH. LOW IN ALCOHOL. HIGH IN FRUIT.

Casal Garcia Fruitzy Peach is an aromatized wine-based drink with natural flavours. It is the perfect combination of a slightly crisp white wine with the smooth and delicious character of the peach. A light, refreshing and fruity drink, perfect to share in moments of relaxation and Joy.

VINIFICATION PROCESS. FROM BASKET TO BOTTLE.

Made from high quality grapes, the base wine is fermented at low temperatures in order to put in evidence the aromatic profile of the wine. After the wine making process, the flavours are enhanced by peach aromas that exult the aromatic and fruity profile of this wine-based drink.

TASTING NOTES. NATURAL, DELICIOUS AND AROMATIC.

Color: Bright and coral tone.

Aroma: Very aromatic drink, that perfectly combines the smooth and delicious character of the peach with the slightly crunchy profile of the white wine. Taste: Light, refreshing and fruity profile, with a finish intensely marked by the freshness of the peach.

PERFECT COMBINATIONS

It can be enjoyed as an aperitif, with lunch or simply on a late afternoon chat with friends. It is recommended to serve it very chilled but without ice. A slice of peach and a touch of fresh herbs can be added.

STEP 1 Serve it chilled (without ice)

STEP 2 Add a touch of fruits and fresh herbs





RECOMMENDATIONS

- Should be cooled to a temperature between 7° and 10°C;
- Store upright in a cool, dry place away from light;
- Best when consumed young.







