

CASAL GARCIA

SINCE 1939

CASAL GARCIA TINTO 2022

Producer Aveleda SA

Region IG Lisboa

Country Portugal

Vintage Year 2022

Varietals 40% Touriga Nacional, 40% Alicante Bouschet, 20% Syrah

Soil Clay-Calcareous

Alcohol Volume 13% Vol.

Residual Sugar 4g/L

Total Acidity (Tartaric Acid) 5,3 g/L (+ 0.5 g/L) | **pH** 3.2 a 3.8

Head Winemaker Diogo Campilho | **Winemaker** Susete Rodrigues

Wine Consultant Valérie Lavigne

An elegance to enjoy

Casal Garcia Tinto is an aromatic and elegant wine. With captivating notes of ripe red fruits and a delicate hint of vanilla, this wine reveals a youthful and refined aroma, complemented by a smooth texture. Perfect for enjoying alongside a good conversation.

Winemaking process

Once the grapes have been destemmed, there follows a period of pre-fermentation maceration to extract color and fruity aromas, after which a 12 day fermentation in stainless steel vats under controlled temperature (approx. 24°C) took place. A portion of the batch was aged in French and American oak barrels, until perfect integration. The wine was then stabilized, filtered and bottled.

Tasting Notes

Color | Clear and shiny appearance, young and intense garnet colour.

Aroma | Clean and complex aroma, fruity and with predominance of notes of vanilla.

Taste | Fresh and balanced profile. It is a smooth wine, with medium body and a long finish.

Food Pairings

Ideal with pasta bolognese, tuna steak with a soy-ginger glaze, vegetable lasagna and cheese and meat plater.

Recommendations

- Serve at a temperature between 10° and 13°C
- Store upright in a cool, dry place away from light
- Consume within 2-3 years of bottling



Drink Responsibly.

Bottle model (Capacity)

Bordalesa (750ml)

Sealant

Screwcap (750ml)

Cardboard box

6x750ml

Ingredients & nutritional information:

