CASAL GARCIA

SINCE 1939

CASAL GARCIA SWEET RED

Producer Aveleda SA **Denomination of Origin IG Lisboa Country** Portugal Varietals Touriga Nacional, Alicante Bouschet and Syrah **Soil** Clay-Calcareous Alcohol Volume 11% Vol. Sugar 50g/L **Total Acidity (Tartaric Acid)** 5.3g/L (<u>+</u> 0.5 g/L) | **pH** 3.5 a 3.9 Head Winemaker Diogo Campilho | Winemaker Susete Rodrigues

An Irreverent and original red

Wine Consultant Valérie Lavigne

Casal Garcia Sweet Red is a versatile and vibrant red wine, boasting an intensely fruity flavor and a slightly effervescent finish. Perfect for enjoying as an aperitif while watching the sunset. Serve chilled over ice with a fresh mint leaf for an extra refreshing touch.

Winemaking process

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

Color | Clear, bright appearance, pale color, and slightly effervescent. **Aroma** | Young, fresh, and fruity aroma, with notes of red fruit. Taste | On the palate, it presents a good balance between sweetness and acidity.

Food Pairings

Ideal with roast duck with a honey-orange sauce; fish tacos with mango salsa; goat cheese salad with strawberries e red berries panna cotta.

Recommendations

- Serve at a temperature between 8°-12°C / 46.4°-53.6°F
- Store in a cool, dry place away from light
- Consume within 2-3 years of bottling





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