

CASAL GARCIA

SINCE 1939

CASAL GARCIA FRUITZY APPLE

Producer Aveleda SA

Designation Aromatized wine-based drink

Country Portugal

Alcoholic Volume 5.5% Vol.

Residual Sugar 45 g/L

Total Acidity (Tartaric Acid) 6.5 g/L (\pm 0.5 g/L) | **pH** 2.8 a 3.6

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

Wine Consultant Valérie Lavigne

Low in alcohol. High in fruit.

Casal Garcia Fruity Apple is the perfect combination of a lightly crisp white wine and the smooth, irresistible character of apple. It is a delightfully light, refreshing, and fruity drink, perfect for sharing in moments of relaxation and joy. Serve chilled, without ice, with apple slices and a fresh mint leaf.

Winemaking process

Made from high-quality grapes, the base wine is fermented at low temperatures to enhance its full aromatic potential. After winemaking, these aromas are enriched with apple essences, which elevate the aromatic and fruity profile of this wine-based drink.

Tasting Notes

Color | Almost translucent with a very refreshing appearance.

Aroma | Very aromatic drink, that perfectly combines the fresh and acidic character of apple with the subtly crisp profile of white wine.

Taste | Light, refreshing and fruity profile, with a finish intensely marked by the freshness of its fruit.

Food Pairings

Ideal with honey mustard chicken; roast beef with caramelized apples; brie cheese pizza with prosciutto and figs; apple crumble.

STEP 1

Serve it chilled (without ice)



STEP 2

Add a touch of fruits and fresh herbs



STEP 3

Enjoy and Share it



Recommendations

- Serve at a temperature between 7°-10°C / 44.6°F-50°F
- Store in a cool place away from light
- Best when consumed young



Drink Responsibly.

Bottle model (Capacity)

Sparkling wine bottle (750 mL)

Closure

Cork (750 mL)

Cardboard box

6x750 mL

Ingredients & nutritional information:

