

CASAL GARCIA

SINCE 1939

CASAL GARCIA LOUREIRO

Producer Aveleda SA
Denomination of Origin Vinhos Verdes DOC
Country Portugal
Vintage Year 2024
Varietals Loureiro
Soil Granite
Alcohol Volume 11.5% Vol.
Residual Sugar 8 g/L
Total Acidity (Tartaric Acid) 6.5 g/L (\pm 0.5 g/L) | **pH** 2.9 a 3.5
Head Winemaker Diogo Campilho | **Winemaker** Susete Rodrigues
Wine Consultant Valérie Lavigne

A modern expression of the Loureiro variety

Created in 1939, Casal Garcia is an ambassador for Portuguese wines worldwide, renowned for its fresh and vibrant style, a signature that defines its entire range. Casal Garcia presents a modern expression of the Loureiro variety. A wine that stands out for its delicate floral, citrus, and tropical notes, complemented by a subtle mineral touch. Light and elegant, it is perfect for sharing and celebrating.

Winemaking process

From selected producers in the Vinho Verde region, the finest Loureiro grapes are brought to Aveleda's winemaking center. Upon arrival, the grapes undergo gentle pressing at low pressure and fermentation at controlled temperatures to enhance the grape's aromas.

Tasting Notes

Color | Pale lime green.

Aroma | Floral, citrus, and tropical notes.

Taste | On the palate, it has good volume, excellent acidity, with a long, intense, and flavorful finish.

Food Pairings

Ideal with oysters; quinoa salad with avocado, mango, and mint; clams *Bulhão Pato* and confit duck leg with orange and rocket salad.

Recommendations

- Serve at a temperature between 10°-12°C / 50°-53.6°F
- Store horizontally, in a cool place, away from light.
- Consume within 3 years of bottling



Drink Responsibly.

Bottle model (Capacity)
Reno (750 mL)
Closure
Cork (750 mL)
Cardboard box
6x750 mL

Ingredients & nutritional information:

