

# CASAL GARCIA

SINCE 1939

## CASAL GARCIA SANGRIA TROPICAL FRUITS

**Producer** Aveleda SA

**Country** Portugal

**Alcoholic Volume** 8% 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

### Alegria is in the Sangria

Casal Garcia Sangria Tropical Fruits is the perfect combination of white wine and the exotic, vibrant flavors of passion fruit, pineapple, mango, and citrus fruits. Appreciated for its fruity and crisp profile, it's perfect for sharing with friends. Best served well chilled with passion fruit, lime, a mint leaf and ice.

### Winemaking process

Crafted from high-quality grapes, the base wine is fermented at low temperatures to highlight its full aromatic potential. After winemaking, these aromas are enhanced with essences of citrus and tropical fruit.

### Tasting Notes

**Color** | Clear and bright appearance.

**Aroma** | A very aromatic and expressive drink, highlighting notes of tropical and citrus fruits.

**Taste** | Very vivid yet light sangria, with a delicate sparkling profile that highlights its freshness and its fruity exuberance.

### Food Pairings

Ideal with white fish ceviche; octopus salad; Hawaiian pizza; passion fruit mousse.

**STEP 1**  
Pour the  
Sangria



**STEP 2**  
Add ice



**STEP 3**  
Give it your  
personal  
touch



**STEP 4**  
Enjoy and  
Share



### Recommendations

- Serve at a temperature between 7°-10°C / 44.6°-50°F
- Store in a cool, dry place away from light
- Consume within 2-3 years of bottling



**Bottle model (Capacity)**  
Sparkling wine bottle (750 mL)  
**Closure**  
Cork (750 mL)  
**Cardboard box**  
6x750 mL

**Ingredients & nutritional information:**

