

CASAL GARCIA

SINCE 1939

CASAL GARCIA FRUITZY PASSION FRUIT

Producer Aveleda SA

Designation Aromatized wine-based drink

Country Portugal

Alcoholic Volume 5.5% Vol.

Residual Sugar 95 g/L

Total Acidity (Tartaric Acid) 6.5 g/L (± 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 Passion Fruit is a lively and low-alcohol wine-based drink, capturing the exotic essence of passion fruit with a gentle effervescence. Its juicy and aromatic profile delivers an elegant experience, making it ideal for any occasion. Serve chilled, without ice, with passion fruit and a fresh mint leaf for an added touch of zest.

Winemaking process

Made from high quality grapes, the base wine is fermented at low temperatures to put in evidence the aromatic profile of the wine. After the wine making process, the flavors are enhanced by passion fruit aromas that exult the aromatic and fruity profile of this wine-based drink.

Tasting Notes

Color | Crystal clear yellow color and an irresistible appearance.

Aroma | Very aromatic drink, that perfectly combines the exotic and pleasant character of the passion fruit with the slightly crunchy profile of the white wine.

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

Awards

IWSC

91 points | 2024

Food Pairings

Ideal with white fish ceviche with lime and cilantro; shrimp and mango salad; avocado toast with passionfruit drizzle; coconut chia pudding with passionfruit topping.

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:

