

CASAL GARCIA

SINCE 1939

CASAL GARCIA FRUITZY STRAWBERRY

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 Strawberry is a light, refreshing, and low-alcohol wine-based drink, bursting with natural fruit flavors. Its vibrant and bubbly profile makes it perfect for any occasion, from relaxed gatherings to festive celebrations. Serve chilled, without ice, with a fresh strawberry slice and a mint leaf for an irresistibly delightful twist.

Winemaking process

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

Tasting Notes

Color | Bright, beautiful light pink color and a clear appearance.

Aroma | Very aromatic drink, that perfectly combines the juicy character of the strawberry with the slightly crunch profile of the rosé wine.

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

Food Pairings

Ideal with brie and strawberry crostini; smoked salmon bagel with cream cheese; avocado toast; strawberry pancakes with Nutella.

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:

