

CASAL GARCIA

SINCE 1939

CASAL GARCIA ROSÉ

Producer Aveleda SA

Country Portugal

Varietals Touriga Nacional, Sousão, Syrah, Tinta Roriz, and others

Alcohol Volume 9.5% Vol.

Residual Sugar 16 g/L

Total Acidity (Tartaric Acid) 6.5 g/L (\pm 0.5 g/L) | **pH** 2.8 a 3.5

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

Wine Consultant Valérie Lavigne

An unforgettable Rosé

Casal Garcia Rosé is a wine that expresses the charm and vibrancy of Portugal. Its fruity profile bursts with delightful notes of ripe strawberries and raspberries, delivering a fresh and lively character. A sunshine wine that embodies the spirit of a perfect summer day, evoking memories of warm sunsets, ocean breezes, and the joy of toasting to special moments.

Winemaking process

From selected producers in the Vinho Verde region, the finest grapes from the main grape varieties of the region are brought to Aveleda's winemaking center. The grapes are carefully pressed at low pressure, followed by alcoholic fermentation at controlled temperatures. Before bottling, the wine is filtered and stabilized through cold treatment.

Tasting Notes

Color | Rosy with a clear, bright, and slightly effervescent appearance.

Aroma | Fresh and fruity, with notes of raspberry and strawberry.

Taste | On the palate, it shows good balance, very fresh, young, and fruity.

Awards

Wine Enthusiast

Best Buy

SAKURA Japan Women's Wine Award

Silver

Food Pairings

Ideal with roast chicken with rosemary and garlic; salmon tartare; pasta with pesto and sundried tomatoes and burrata with frozen peach drizzle.

Recommendations

- Serve at a temperature between 8°-10°C / 46.4°F-50°F
- Store in a cool, dry place away from light
- Consume within 2-3 years of bottling



Drink Responsibly.

Bottle model (Capacity)

Bordeaux bottle (750 mL)

Closure

Screwcap (750 mL)

Cardboard box

6x750 mL | 12x750 mL

Ingredients & nutritional information:

