

# CASAL GARCIA

SINCE 1939

## CASAL GARCIA SWEET ROSÉ

**Producer** Aveleda SA

**Country** Portugal

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

**Alcohol Volume** 9% Vol.

**Residual Sugar** 50g/L

**Total Acidity (Tartaric Acid)** 6.7 g/L | **pH** 2.8 a 3.5

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

**Wine Consultant** Valérie Lavigne

### A unique Rosé

Casal Garcia Sweet Rosé is a versatile and vibrant rosé wine, boasting an intensely fruity flavor and a slightly effervescent finish. Perfect for enjoying as an aperitif while watching the sunset. Serve chilled over ice with a fresh mint leaf for an extra refreshing touch.

### Winemaking process

The grapes are submitted to soft pressing at a low pressure and, subsequently, alcoholic fermentation is carried out at controlled temperatures. Before bottling, the wine is carefully filtered and stabilized through cold temperatures. This process of vinification is built in order to bring out the best qualities of the grape varieties.

### Tasting Notes

**Color** | Clear and bright appearance, with a pink color and slightly effervescent.

**Aroma** | Fresh and fruity aroma, with notes of raspberry and strawberries.

**Taste** | Good balance, very fresh, sweet, young and fruity.

### Food Pairings

Ideal with beef burger, sweet and sour shrimp, cheese plater and dark chocolate mousse.

### 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

**Ingredients & nutritional information:**

