

CASAL GARCIA

SINCE 1939

CASAL GARCIA SWEET WHITE

Producer Aveleda SA

Denomination of Origin IG Minho

Country Portugal

Varietals Trajadura, Loureiro, Arinto, Fernão Pires

Soil Granite

Alcohol Volume 9% Vol.

Residual Sugar 50g/L

Total Acidity (Tartaric Acid) 6.7 g/L (± 0.5 g/L) | **pH** 2.8 a 3.5

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

Wine Consultant Valérie Lavigne

A versatile wine

Casal Garcia Sweet White is a versatile and vibrant white 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, bright appearance, citrus color, and slightly effervescent.

Aroma | Clean, fresh, young, and slightly fruity aroma.

Taste | On the palate, it has a sweet, fresh, balanced, and fruity flavor.

Awards

Korea Wine & Spirits Awards

Gold

Food Pairings

Ideal with spicy chicken wings; white fish ceviche with lime and cilantro; vegetable pad thai and passion fruit cheesecake.

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:

