

CASAL GARCIA

SINCE 1939

CASAL GARCIA RED 2024

Producer Aveleda SA
Denomination of Origin IG Lisboa
Country Portugal
Vintage Year 2024
Varietals Touriga Nacional, Alicante Bouschet, Syrah
Soil Clay-Calcareous
Alcohol Volume 13% Vol.
Residual Sugar <3.0g/L
Total Acidity (Tartaric Acid) 5.6 g/L (+ 0.5 g/L) | **pH** 3.3 to 3.9
Head Winemaker Diogo Campilho | **Winemaker** Susete Rodrigues
Wine Consultant Valérie Lavigne

An elegance to enjoy

Casal Garcia Tinto is an aromatic and elegant wine. With captivating notes of ripe red fruits and a delicate hint of vanilla, this wine reveals a youthful and refined aroma, complemented by a smooth texture. Perfect for enjoying alongside a good conversation.

Winemaking process

Once the grapes have been destemmed, there follows a period of pre-fermentation maceration to extract color and fruity aromas, after which a 12 day fermentation in stainless steel vats under controlled temperature (approx. 24°C) took place. A portion of the batch was aged in French and American oak barrels, until perfect integration. The wine was then stabilized, filtered and bottled.

Tasting Notes

Color | Clear and shiny appearance, young and intense garnet color.

Aroma | Clean and complex aroma, fruity and with predominance of notes of vanilla.

Taste | Fresh and balanced profile. It is a smooth wine, with medium body and a long finish.

Awards

James Suckling

90 points | 2022

Food Pairings

Ideal with pasta Bolognese; tuna steak with a soy-ginger glaze; vegetable lasagna and cheese; meat plater.

Recommendations

- Serve at a temperature between 10°-13°C / 50°-55.4°F
- Store upright 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:

