

CASAL GARCIA

SINCE 1939

CASAL GARCIA FRUITZY LEMON

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 (\pm 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 Lemon is a, low-alcohol wine-based drink with natural flavors, that combines the citrus flavor of lemon with a delicate effervescence. Its lively and refreshing profile adds a surprising touch of sophistication, making it perfect for any occasion. Serve chilled, without ice, with a slice of lemon and a fresh mint leaf for an added touch of zest.

Winemaking process

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

Tasting Notes

Color | Almost translucent color and a very refreshing appearance.

Aroma | Very aromatic drink, that perfectly combines the fresh and citrus character of the lemon with the slightly crunchy profile of the white wine.

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

Food Pairings

Ideal with spicy chicken wings; smoked salmon bagel with dill and cream cheese; spinach and feta omelette and lemon meringue pie.

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

Bottle model (Capacity)
Sparkling wine bottle (750 mL)
Closure
Cork (750 mL)
Cardboard box
6x750 mL



**Ingredients &
nutritional
information:**