

# 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



Drink Responsibly.

**Bottle model (Capacity)**  
Sparkling wine bottle (750 mL)

**Closure**

Cork (750 mL)

**Cardboard box**  
6x750 mL

**Ingredients & nutritional information:**

