

CASAL GARCIA

SINCE 1939

CASAL GARCIA FRUITZY MELON

Producer Aveleda SA

Designation Aromatized wine-based drink

Country Portugal

Alcoholic Volume 5.5% Vol.

Residual Sugar 45 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 Melon is an aromatic and low-alcohol wine-based drink with natural flavors, showcasing ripe melon and a soft sparkle. Its light and uplifting profile brings a unique touch of freshness, making it ideal for any occasion. Serve chilled, without ice, with a fresh mint leaf.

Winemaking process

Made 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 melon essences, which elevate the aromatic and fruity profile of this wine-based drink.

Tasting Notes

Color | Bright, beautiful light green color and a clear appearance.

Aroma | Very aromatic drink, that perfectly combines the smooth and balanced character of the melon with the slightly crunch profile of the white wine.

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

Food Pairings

Ideal with melon and prosciutto skewers with a drizzle of honey and melon sorbet.

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:**

