

CASAL GARCIA

SINCE 1939

CASAL GARCIA FRUITZY PEACH

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 Peach is a low-alcohol wine-based drink with natural flavors, featuring the velvety sweetness of ripe peaches and a gentle sparkle. Its delicate and invigorating profile adds a surprising touch of elegance, making it perfect for any occasion. Serve chilled, without ice, with a fresh peach slice and fresh mint leaf for a refreshing twist.

Winemaking process

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

Tasting Notes

Color | Bright and coral tone.

Aroma | Very aromatic drink, that perfectly combines the smooth and delicious character of the peach 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 peach.

Food Pairings

Ideal with pizza margherita; eggs benedict with hollandaise sauce; peach and ricotta crostini; waffles with peach jam.

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:**

