

CASAL GARCIA

SINCE 1939

CASAL GARCIA FRUITZY PINEAPPLE

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 (± 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 Pineapple is a low-alcohol wine-based drink with natural flavors, showcasing the tropical touch of pineapple with a soft effervescence. Its refreshing and aromatic profile adds a lively burst of flavor, making it perfect for any occasion. Serve chilled, without ice, with a fresh mint leaf for an extra touch of freshness.

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

Tasting Notes

Color | Crystal clear yellow color and a refreshing appearance.

Aroma | Very aromatic drink, that perfectly combines the tropical and fresh character of the pineapple 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 pineapple.

Food Pairings

Ideal with honey-drizzled halloumi skewers; sweet and sour shrimp and avocado toast with grilled pineapple and chili flakes.

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:

