

# CASAL GARCIA

SINCE 1939

## CASAL GARCIA FRUITZY STRAWBERRY

**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 Strawberry is a light, refreshing, and low-alcohol wine-based drink, bursting with natural fruit flavors. Its vibrant and bubbly profile makes it perfect for any occasion, from relaxed gatherings to festive celebrations. Serve chilled, without ice, with a strawberry slice and a fresh mint leaf for an irresistibly delightful 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 strawberry essences, which elevate the aromatic and fruity profile of this wine-based drink.

### Tasting Notes

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

**Aroma** | Very aromatic drink, that perfectly combines the juicy character of the strawberry with the slightly crunch profile of the rosé wine.

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

### Food Pairings

Ideal with brie and strawberry crostini; smoked salmon bagel with cream cheese; avocado toast and strawberry pancakes with *Nutella*.

**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:**

