

CASAL GARCIA

SINCE 1939

CASAL GARCIA SANGRIA RED BERRIES

Producer Aveleda SA

Country Portugal

Alcoholic Volume 8% Vol.

Residual Sugar 45 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



Alegria is in the Sangria

Casal Garcia Sangria Red Berries is a rich and vibrant sangria that highlights the natural sweetness of red berries paired with zesty citrus. Its fresh and lively profile is ideal for celebrations. Serve chilled over ice with fresh berries and a basil leaf for an unexpected burst of flavor.

Winemaking process

Crafted from high-quality grapes, the base wine is fermented at low temperatures to highlight its full aromatic potential. After winemaking, these aromas are enhanced with essences of citrus fruits and red berries, characteristic of a special Portuguese Red Berries Sangria recipe.

Tasting Notes

Color | Beautiful and vivid rosy color with bright clear rims.

Aroma | It is an extremely aromatic drink, full of delicious notes of wild strawberries, raspberries and citrus fruits.

Taste | Very vivid yet light sangria, with a delicate sparkling profile that highlights its freshness and its fruity exuberance.

Food Pairings

Ideal with pizza Diavola; tuna poke bowl with avocado and sesame seeds; asparagus risotto and red berries cheesecake.

STEP 1
Pour the Sangria



STEP 2
Add ice



STEP 3
Give it your personal touch



STEP 4
Enjoy and Share



Recommendations

- Serve at a temperature between 7°-10°C / 44.6°-50°F
- Store in a cool, dry place away from light
- Consume within 2-3 years of bottling

Bottle model (Capacity)

Sparkling wine bottle (750 mL)

Closure

Cork (750 mL)

Cardboard box

6x750 mL

Ingredients & nutritional information:

