

CASAL GARCIA

SINCE 1939

CASAL GARCIA SANGRIA RED

Producer Aveleda SA

Country Portugal

Alcoholic Volume 7.5% Vol.

Residual Sugar 45 g/L

Total Acidity (Tartaric Acid) 5 g/L (\pm 0.5 g/L) | **pH** 3.2 a 3.9

Head Winemaker Diogo Campilho | **Winemaker** Susete Rodrigues

Wine Consultant Valérie Lavigne



Alegria is in the Sangria

Casal Garcia Sangria Red is a vibrant and refreshing sangria, highlighting the zesty brightness of citrus flavors. Each sip is a celebration of lively and invigorating notes, evoking the essence of sunny afternoons. Serve chilled over ice with a slice of orange, a slice of lemon, and a cinnamon stick for a warm, aromatic touch.

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 essences of fruits and spices typical of the authentic Portuguese Sangria.

Tasting Notes

Color | Bright ruby color and a clear aspect

Aroma | It's a very aromatic drink, with fruity and citrus notes.

Taste | Light and young, slightly velvety and smooth. The after taste is intense and fruit-driven.

Awards

IWSC

90 points | 2022

Food Pairings

Ideal with grilled beef skewers with peppers and onions; seafood paella; pizza margherita and tiramisu.

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)

Bordeaux bottle (750 mL)

Closure

Screwcap (750 mL)

Cardboard box

6x750 mL

Ingredients & nutritional information:

