

# CASAL GARCIA

SINCE 1939

## CASAL GARCIA SANGRIA ROSÉ

**Producer** Aveleda SA

**Country** Portugal

**Alcoholic Volume** 7.5% 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



### Alegria is in the Sangria

Casal Garcia Sangria Rosé is an unexpected and exotic blend of zesty citrus, pineapple, and raspberries. Each sip surprises with its lively character, evoking the essence of warm summer days. Serve chilled over ice with a touch of raspberries and fresh mint leaf for a vibrant twist.

### Winemaking process

Casal Garcia Sangria Rosé is produced from top-quality grapes. The rosé wine base is fermented at low temperatures to enhance the aromatic potential of the wine. After vinification, these aromas are amplified by the essences of raspberry, pineapple, and citrus fruits.

### Tasting Notes

**Color** | Pink and clear color.

**Aroma** | It is a very aromatic drink, with notes of raspberry, pineapple, and citrus fruits.

**Taste** | Light and balanced profile, slightly effervescent, with a finish intensely marked by the freshness of its fruit.

### Awards

**IWSC**

91 points | 2024

### Food Pairings

Ideal with chicken tacos; salmon tartare with citrus dressing; tomato and basil risotto; raspberries Panna cotta.

**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 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:**

