

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 (± 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



Drink Responsibly.

Bottle model (Capacity)
Bordeaux bottle (750 mL)

Closure

Screwcap (750 mL)

Cardboard box
6x750 mL

Ingredients & nutritional information:



Aveleda
Criação de vinhos no Alentejo

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