

CASAL GARCIA

SINCE 1939

CASAL GARCIA SANGRIA WHITE

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 White is a tropical and refreshing sangria that perfectly balances zesty citrus with the juicy sweetness of ripe peach. Each sip is a celebration of vibrant flavors, evoking the essence of warm summer days. Serve chilled over ice with a slice of lemon, a slice of peach and fresh mint leaf.

Winemaking process

Crafted from high-quality grapes, the base wine is fermented at low temperatures to bring out its full aromatic potential. After winemaking, these aromas are enhanced with essences of fruits typical of Portuguese White Sangria.

Tasting Notes

Color | Bright color and a clear aspect.

Aroma | It's a very aromatic drink, with citrus flavors complemented by the juicy sweetness of ripe peach.

Taste | Light, young and vibrant with an intense and fruit-driven after taste.

Food Pairings

Ideal with lemon herb roasted chicken; grilled shrimp with garlic butter; caprese salad e peach crumble.

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:

