

# CASAL GARCIA

SINCE 1939

## CASAL GARCIA FRUITZY PEACH

**Producer** Aveleda SA

**Designation** Aromatised wine-product cocktail with natural flavours

**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

### Low in alcohol. High in fruit.

Casal Garcia Fruity Peach is a low-alcohol wine-based cocktail with natural flavors, featuring the velvety sweetness of ripe peaches and a gentle sparkle. Its delicate and invigorating profile adds a surprising touch of elegance, making it perfect for any occasion. Serve chilled, without ice, with a fresh peach slice and a fresh mint leaf for a refreshing twist.

### 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 peach essences, which elevate the aromatic and fruity profile of this wine-based cocktail.

### Tasting Notes

**Color** | Bright and coral tone.

**Aroma** | Very aromatic cocktail, that perfectly combines the smooth and delicious character of the peach with the slightly crunchy profile of the white wine.

**Taste** | Light, refreshing and fruity profile, with a finish intensely marked by the freshness of the peach.

### Food Pairings

Ideal with pizza margherita; eggs benedict with hollandaise sauce; peach and ricotta crostini and waffles with peach jam.

### Recommendations

- Serve at a temperature between 7°-10°C / 44.6°F-50°F
- Store in a cool place away from light
- Best when consumed young



Drink Responsibly.

**Bottle model (Capacity)**  
Bordeaux bottle (750 mL)

**Closure**

Screwcap (750 mL)

**Cardboard box**  
6x750 mL

**Ingredients & nutritional information:**

