

CASAL GARCIA

SINCE 1939

CASAL GARCIA FRUITZY STRAWBERRY

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 (± 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 Strawberry is a light, refreshing, and low-alcohol wine-based cocktail, bursting with natural fruit flavors. Its vibrant and bubbly profile makes it perfect for any occasion, from relaxed gatherings to festive celebrations. Serve chilled, without ice, with a strawberry slice and a fresh mint leaf for an irresistibly delightful 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 strawberry essences, which elevate the aromatic and fruity profile of this wine-based cocktail.

Tasting Notes

Color | Bright, beautiful light pink color and a clear appearance.

Aroma | Very aromatic cocktail, that perfectly combines the juicy character of the strawberry with the slightly crunch profile of the rosé wine.

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

Food Pairings

Ideal with brie and strawberry crostini; smoked salmon bagel with cream cheese; avocado toast; strawberry pancakes with *Nutella*.

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:

