

CASAL GARCIA

SINCE 1939

CASAL GARCIA FRUITZY 0% PASSION FRUIT

Producer Aveleda SA

Designation Non-alcoholic flavored beverage made from dealcoholized wine

Alcoholic Volume <0.5% Vol.

Residual Sugar 45 g/L (+ 10 g/L)

Total Acidity (Tartaric Acid) 5,0 g/L ($\pm$ 0.5 g/L) | **pH** 2.5 a 3.3

Head Winemaker Diogo Campilho

Winemaker Susete Rodrigues

Nutritional Information (average values per 100ml) 17 kcal/ 68kJ

The taste of good times, without alcohol

Casal Garcia Fruityzy 0% Passion Fruit is a non-alcoholic flavored drink made from dealcoholized wine, refreshing and full of natural passion fruit flavor. Its vibrant profile makes it perfect for a variety of occasions - from casual get-togethers to festive celebrations. It can be enjoyed as an aperitif or paired with a meal. Serve well chilled, without ice, garnished with fresh passion fruit and a mint leaf for an extra touch of freshness.

Winemaking process

The base wine is fermented at low temperatures to highlight its full aromatic potential. After the dealcoholization process, the drink is crafted with natural passion fruit flavor, enhancing its fruity and aromatic profile.

Tasting Notes

Color | Crystal clear yellow color and an irresistible appearance.

Aroma | Very aromatic drink, that perfectly combines the exotic and pleasant character of the passion fruit with the slightly crunchy profile of the white wine.

Taste | Light, delicious and fruity profile, with a finish intensely marked by the freshness of the passion fruit.

Food Pairings

Ideal with white fish ceviche with lime and cilantro; shrimp and mango salad; avocado toast with passion fruit drizzle; coconut chia pudding with passion fruit topping.

Recommendations

- Serve at a temperature between 7°-10°C / 44.6°F-50°F
- Store in a cool place away from light
- Best Before: 18 months from manufacture.

Bottle model (Capacity) Sparkling wine bottle (750 mL)

Closure Cork (750 mL)

Cardboard box 6x750 mL



Drink Responsibly.

NUTRITION DECLARATION per 100ml

Energy	68 kJ/ 17 kcal
Fat	0 g
of which Saturates	0 g
Carbohydrate	4,3 g
of which Sugars	3,2 g
Protein	0 g
Salt	0 g