

CASAL GARCIA

SINCE 1939

Casal Garcia Rosé



Producer	Aveleda
Region	Vinho Verde
Country	Portugal
Vintage	2015
Grape Varieties	Vinhão, red Azal and Borraçal
Soil	Granitica and sandy
Average Production	80hl/ha
Alcohol Volume	9,5% Vol.
Total Acidity (Tartaric Acid)	6,5 g/l
Residual Sugar	11 g/l
Conservation	Up to 2 years after bottling date
Winemaker	Manuel Soares
Wine Consultant	Denis Dubourdieu

Vinification: The grapes coming from selected producers in the Vinho Verde Region are pressed at low pressures. The must is then clarified, following the alcoholic fermentation at controlled temperatures. Before bottling, the wine is filtered and cold stabilized.

Tasting Notes: Presents a fresh pink color and a clear appearance. This is a very fruity wine enhanced by notes of raspberries and strawberries. On the palate, the red berries flavour is also evident, well balanced with a crispy acidity which characterizes this wine with a great freshness. The after-taste is harmonious, showing a soft persistence.

Recommendations: Casal Garcia Rose is ideal as an appetizer and served with typical Italian recipes, light salads or starters such as "Gambas al ajillo". For its freshness, it is particularly pleasant in a relaxed and informal atmosphere. Advised temperature for tasting between 6 and 8°C.

IT IS AVAILABLE IN THE FOLLOWING PACKAGES

BOTTLES	UNITS PER PACKAGE
750 ml	6 and 12 bottles per case



Closure: Screw Cap