

CASAL GARCIA

SINCE 1939

Casal Garcia White



Producer	Aveleda
Region	Vinho Verde
Country	Portugal
Vintage	2015
Grape Varieties	Trajadura, Loureiro, Arinto and Azal
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

Winemaking Process: this wine is produced in our winery with carefully selected grapes from the best vineyards of the Vinhos Verdes Region – the most extensive in Portugal. The grapes are pressed at low temperatures and the must is then clarified and fermented at controlled temperatures. Before bottling, the wine is filtered and cold stabilized.

Tasting Notes: presents a lime juice color and a clear appearance. This is a smooth and fresh wine with a delicate and fruity aroma, young and balanced.

Recommendations: this wine is ideal as an appetizer or throughout a meal, especially oriental cuisine, light fish dishes and fresh salads. Due to its freshness, it is particularly pleasant in a relaxed and informal atmosphere. Recommended temperature for tasting between 8 and 10°C.

IT IS AVAILABLE IN THE FOLLOWING PACKAGES

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



Closure: Cork and Screw Cap