

CASAL GARCIA

SINCE 1939

CASAL GARCIA RED LISBOA 2018

Producer Aveleda

Region IG Lisboa

Country Portugal

Winemaker Manuel Soares

Grape Varieties Touriga Nacional and Tinta Roriz

Soil Clay soils

Average Production 80 hl/ha

Total Acidity (tartaric acid) 5 g/L

Alcohol Volume 13% Vol.

Residual Sugar 4 g/L

CASAL GARCIA RED.

AN ELEGANCE TO ENJOY.

When a leading brand invests in an area such as Lisbon, where the Atlantic has enormous influence on the region, the result can only be remarkable. A young, fruity wine with an elegant and smooth body, yet with the unique characteristic freshness of Casal Garcia wines. An excellent choice for any meal or simply to enjoy with family and friends.

VINIFICATION PROCESS.

FROM PICKER'S BASKET TO BOTTLE.

Once the grapes have been destemmed, there follows a period of pre-fermentation maceration to extract color and fruity aromas, after which a 12 day fermentation in stainless steel vats under controlled temperature (approx. 24°C) took place. 70% of this batch was aged for 6 months in French oak barrels, whilst the remainder was aged for the same time period in stainless steel vats. The wine was then stabilized, filtered and bottled.

TASTING NOTES.

AN ATLANTIC ELEGANT FRESHNESS

A clear and bright appearance, a young and intense grenade color. Fresh and fruity aroma, with hints of ripe red fruit. When tasted, presents an excellent balance, with the right freshness and hints of ripe fruit. It's a young and elegant wine, half bodied, soft tannins and long-lasting end.

FOOD PAIRINGS

Best with red meat, grilled white meat, pastas and spicy foods. May also be served as an aperitif accompanying hard cheeses and nuts.

SERVING SUGGESTIONS

This wine should be served at a temperature between 16° and 18°C.

CONSERVATION PERIOD

It can be aged up to approximately 6 years in the bottle, if stored in a cool dry place.

