# CASAL GARCIA

**SINCE 1939** 

# CASAL GARCIA SWEET WHITE

**Producer** Aveleda **Region** IG Minho **Country** Portugal Grapes Trajadura, Loureiro, Arinto and Fernão Pires Alcohol Volume 9% Vol. Residual Sugar 50g/L Total Acidity 6.7g/L | pH 2.8 a 3.5 Head Winemaker Diogo Campilho Winemaker Susete Rodrigues

## CASAL GARCIA SWEET WHITE. A VERSATILE WINE.

Relaxed, refreshing, and easy to drink, Casal Garcia Sweet Branco is the perfect choice for a gathering of friends or a moment of relaxation in your everyday life. Its versatility dares us to give it a touch of originality by serving it with two ice cubes and a mint leaf. An original and easy-to-prepare wine cocktail.

#### VINIFICATION PROCESS. FROM BASKET TO BOTTLE.

The best fruit, from the main grape varieties of the Demarcated Region of Vinhos Verdes, and only the best local producers bring these grapes to the Aveleda vinification center. After arriving to the center, the grapes are submitted to soft pressing at a low pressure and, subsequently, alcoholic fermentation is carried out at controlled temperatures. Before bottling, the wine is carefully filtered and stabilized through cold temperatures.

## TASTING NOTES. A DISTINGUISHED WINE.

**Colour:** Attractive citrus colour, a clear and slightly effervescent appearance.

**Aroma:** Intensely fruity and balanced flavour.

**Taste:** Young and crunchy profile that emphasizes its refreshing character. Ideal

as an aperitif!

#### PERFECT COMBINATIONS

Casal Garcia Sweet White is an extremely versatile wine. Ideal to pair with italian cuisine, white meats, salads, sushi and intense desserts. It is perfect served with ice and a mint leaf.

#### **RECOMMENDATIONS**

- Should be cooled to a temperature between 7° and 10°C;
- Store upright in a cool, dry place away from light;
- Consume within 2-3 years of bottling.



Bordalesa (750ml) Sealant Screwcap (750ml) Cardboard box 6x750ml

Ingredients/ nutritional information:

