

CASAL GARCIA

SINCE 1939

CASAL GARCIA WHITE

Producer Aveleda
Region Vinho Verde DOC
Country Portugal
Grapes Trajadura, Loureiro, Arinto and Fernão Pires
Alcohol Volume 9.5% Vol.
Sugar 11 g/L
Total Acidity 6.7 g/L
Head Winemaker Diogo Campilho
Winemaker Susete Rodrigues

CASAL GARCIA VINHO VERDE WHITE. THE #1 VINHO VERDE IN THE WORLD

Present in more than 70 countries, Casal Garcia is one of the greatest ambassadors of Portuguese wine worldwide. Easily identified by its blue-toned bottle and its unique and original label. Casal Garcia is known for being a light, fresh and cheerful wine, made to be consumed and shared in moments of ALEGRIA with friends and family.

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, between 16° and 18°C. Before bottling, the wine is carefully filtered and stabilized through cold temperatures. This process of vinification is built in order to bring out the best qualities of the grape varieties.

TASTING NOTES. SMOOTH AND IRRESISTIBLE.

Casal Garcia is a smooth wine that stands out for its freshness, with aromas of citrus and tropical fruits.

FOOD PAIRINGS

Ideal with sushi, chicken, seafood, a vegetarian meal or in a pic-nic.

SERVING SUGGESTIONS

This wine should be cooled to a temperature between 8° and 10° C.

STORAGE

It's best when consumed young, but it can be aged up to approximately 2 years in the bottle, if stored in a cool dry place.



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