# CASAL GARCIA

**SINCE 1939** 

### **CASAL GARCIA FRUITZY MELON**

Producer Aveleda
Designation Aromatized wine-based drink
Country Portugal
Alcohol Volume 5.5% Vol.
Residual Sugar 95 g/L
Total Acidity 6.5 g/L I pH 2.8 a 3.5
Head Winemaker Diogo Campilho
Winemaker Susete Rodrigues

### CASAL GARCIA FRUITZY MELON. LOW IN ALCOHOL. HIGH IN FRUIT.

Casal Garcia Fruitzy Melon is an aromatized wine-based drink with natural flavours. It is the perfect combination of a slightly crisp white wine with the smooth and balanced character of the melon. A light, refreshing, and fruity drink, perfect to share in moments of relaxation and joy.

### VINIFICATION PROCESS. FROM BASKET TO BOTTLE.

Made from high quality grapes, the base wine is fermented at low temperatures in order to put in evidence the aromatic profile of the wine. After the wine making process, the flavours are enhanced by melon aromas that improves the aromatic and fruity profile of this wine-based drink.

## TASTING NOTES. NATURAL, SMOOTH AND AROMATIC.

**Colour:** Bright, beautiful light green colour and a clear appearance. **Aroma:** Very aromatic drink, that perfectly combines the smooth and balanced character of the melon with the slightly crunch profile of the white wine.

**Taste:** Light, refreshing and fruity profile, with a finish intensely marked by the freshness of its fruit.

#### PERFECT COMBINATIONS

It can be enjoyed as an aperitif, with lunch or simply on a late afternoon chat with friends. It is recommended to serve it very chilled but without ice. A slice of melon and a touch of fresh herbs can be added.



STEP 2 Add a touch of fruits and fresh herbs





#### **RECOMMENDATIONS**

- Should be cooled to a temperature between 7º and 10°C;
- Store upright in a cool, dry place away from light;
- Best when consumed young.



Bottle model (Capacity)
Sparkling wine bottle (750ml)

Sealant Cork (750ml) Cardboard box 6x750ml Ingredients/ nutritional information:



