

CASAL GARCIA

SINCE 1939

CASAL GARCIA SANGRIA RED BERRIES

Producer Aveleda
Country Portugal
Alcoholic Volume 8% Vol.
Residual Sugar 70 g/L
Total Acidity 6 g/L | **pH** 2.8 a 3.5
Head Winemaker Diogo Campilho
Winemaker Susete Rodrigues

CASAL GARCIA SANGRIA RED BERRIES. READY-TO-SERVE.

Created by Aveleda winemakers to be the best ready-to-serve red fruit sangria on the market, Casal Garcia Sangria Red Berries can be enriched with a personal touch and plenty of ice. It is ideal for sharing, impressing friends and having a party.

VINIFICATION PROCESS. FROM BASKET TO BOTTLE.

Made from high quality grapes, the wine that serves as a base for this sangria is fermented at low temperatures, so it reveals all of its fruity aromas. After vinification, these aromas are complemented by essences of citrus fruits and red berries (strawberry and raspberry) a typical addition of an original Portuguese red berries Sangria.

TASTING NOTES. REFRESHING AND FRUITY.

Colour: Beautiful and vivid rosy colour with bright clear rims.

Aroma: It's an extremely aromatic drink, full of delicious notes of wild strawberries, raspberries and citrus fruits.

Taste: Very vivid yet light sangria, with a delicate sparkling profile that highlights its freshness and its fruity exuberance.

PERFECT COMBINATIONS

Perfect as an aperitif or late afternoon drink. It is ideal served with Italian cuisine dishes, such as pizza or pasta, but also with fish and white meats. Serve very fresh, with ice, red berries and basil leaves.

STEP 1
Pour the
Sangria



STEP 2
Add ice



STEP 3
Give it your
personal
touch



STEP 4
Enjoy and
Share



RECOMMENDATIONS

- Should be cooled to a temperature between 8° and 10°C;
- Store upright in a cool, dry place away from light;
- Consume within 1 year of bottling.



Drink Responsibly.

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

Sealant
Cork (750ml)
Cardboard box
6x750ml

Ingredients/ nutritional information:



Aveleda
1870
1870
Orde os sorbes se cultivam

Aveleda SA
Rua da Aveleda, 2 | 4560-570 Penafiel | Portugal
T +351 255 718 200
E info@casalgarcia.com W www.company.aveleda.com

efr PORVID

f /casalgarcia
@casal_garcia

www.casalgarcia.com