CASAL GARCIA

SINCE 1939

CASAL GARCIA ROSÉ

Producer Aveleda **Country** Portugal **Grapes** Touriga Nacional, Sousão, Syrah, Tinta Roriz, entre outras Alcohol Volume 9.5% Vol. Residual Sugar 16 g/L Total Acidity 6.5 g/L | pH 2.8 a 3.5 Head Winemaker Diogo Campilho Winemaker Susete Rodrigues

CASAL GARCIA ROSÉ. AN UNFORGETABLE ROSÉ.

With a smooth pink colour and a label to match, Casal Garcia Rosé is the fruitiest wine from the Casal Garcia family. Its aromatic profile is balanced with a crunchy flavour that gives it immense freshness. It is a bold Rosé, ideal for sharing in moments of conviviality and relaxation.

VINIFICATION PROCESS. FROM BASKET TO BOTTLE.

After arriving to the Aveleda vinification 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. AROMATIC TO TASTE.

Colour: Pink colour, a clear, shiny and slightly effervescent appearance. **Aroma:** Fruity wine with notes of raspberry and strawberry on the nose.. **Taste:** Well balanced, very fresh, with a harmonious finish and a smooth persistence.

PERFECT COMBINATIONS

Ideal as an aperitif. It goes very well with light meals, fish and seafood dishes, white meats, grilled dishes and salads.

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 years of bottling.



12x375ml | 12x750ml | 6x750ml

Cardboard box

Ingredients/ nutritional information:







