

CASAL GARCIA

SINCE 1939

CASAL GARCIA RED

Producer Aveleda

Region IG Lisboa

Country Portugal

Grapes Touriga Nacional e Tinta Roriz

Alcohol Volume 13.5% Vol.

Head Winemaker Diogo Campilho

Winemaker Susete Rodrigues

CASAL GARCIA RED. AN ELEGANCE TO ENJOY.

When a reference brand bets on an area of Atlantic influence such as the Lisbon region, the result can only be surprising. A red wine with a young and fruity aroma and an elegant and smooth body. An excellent option to accompany a meal with family and friends.

VINIFICATION PROCESS. FROM PICKER'S BASKET TO BOTTLE.

Once the grapes have been destemmed, there follows a period of pre-fermentation maceration to extract color and fruity aromas, after which a 12 day fermentation in stainless steel vats under controlled temperature (approx. 24°C) took place. 70% of this batch was aged for 6 months in French oak barrels, whilst the remainder was aged for the same time period in stainless steel vats. The wine was then stabilized, filtered and bottled.

TASTING NOTES. ATLANTIC FRESHNESS.

Clear and shiny appearance, young and intense garnet colour. Fresh and fruity aroma, with predominance of notes of red fruits and nuances of vanilla. In the mouth it has an excellent balance. It is a young and elegant wine, with medium body, soft tannins and a long and pleasant finish.

PERFECT COMBINATIONS

Best with red meat, pastas and spicy foods. May also be served as an aperitif accompanying a cheese board.

SERVING SUGGESTIONS

This wine should be served at a temperature between 16° and 18°C.

STORAGE

It can be aged up to approximately 5 years in the bottle, but we recommend to drink it young.



AVELEDA NOVEMBER 2022 · www.casalgarcia.com · info@casalgarcia.com



Haja Alegria. Haja Casal Garcia.