

CASAL GARCIA

SINCE 1939

CASAL GARCIA WHITE

Producer Aveleda
Region Vinhos Verdes DOC
Country Portugal
Winemaker Manuel Soares and Rui Viana
Wine Consultant Valérie Lavigne
Grape Varieties Trajadura, Loureiro, Pedernã and Azal
Soil Granitic and Sandy
Average Production 80hl/ha
Total Acidity (tartaric acid) 6,5 g/l
pH: 2.8 to 3.4
Alcohol Volume 9,5% Vol.
Residual Sugar 11 g/l

CASAL GARCIA VINHO VERDE WHITE.
ALEGRIA AMBASSADOR.

Found in more than 70 countries, Casal Garcia remains one of the biggest advocates for the Portuguese Wine around the world. Easily identified by its bluish bottle and original label, Casal Garcia is known for being a fresh, light and vivacious wine, made to be shared in moments of happiness amongst friends and family. It's a trendy wine, that brings delight to day-to-day moments.

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 centre. After arriving to the centre 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.
CHARMING AND IRRESISTIBLE.

A light wine that is marked by its beautiful citric colours and incredible freshness. Its aromatic splendour is revealed through soft hints of tropical fruits and citric aromas. A very balanced wine that leaves a harmonious and citric after-taste.

FOOD PAIRINGS

White Meats, Fish, Seafood, Asian Cuisine, Sushi.

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.

