

# CASAL GARCIA

SINCE 1939

## CASAL GARCIA ROSÉ

**Producer** Aveleda  
**Region** Vinhos Verdes DOC  
**Country** Portugal  
**Winemaker** Manuel Soares and Rui Viana  
**Wine Consultant** Valérie Lavigne  
**Grape Varieties** Vinhão, Azal Tinto and Borraçal  
**Soil** Granitic and Sandy  
**Average Production** 80hl/ha  
**Total Acidity (tartaric acid)** 6,5g/l  
**Alcohol Volume** 9,5% Vol.  
**Residual Sugar** 16 g/l

CASAL GARCIA ROSÉ.

### AROMAS TO BE SAVOURED.

With a blush tone and a label to match, Casal Garcia Rosé is the fruitiest member of the family. But don't be fooled by its appearance, it's fruitiness is balanced with a crispy acidity which gives the Rosé a great freshness. This Rosé breaks the sweet, plain "wine cooler" mold and embraces the **stylish, savory and bold fruity** end of the wine spectrum;

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.

### A BOLD AND STYLISH ROSÉ.

With a beautiful pink blush and a clear appearance, this is a very fruity wine enhanced by notes of raspberries and strawberries. On the palate, the red berries are also evident and well balanced by a crispy acidity that gives this wine its great freshness. The after-taste is harmonious, showing a soft persistence

### FOOD PAIRINGS

Great as an appetizer or to accompany Italian dishes, light salads or tapas like "gambas al ajillo".

### 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.

