

CASAL GARCIA

SINCE 1939

CASAL GARCIA ROSÉ

Producer Aveleda
Designation Vinho Rosé
Country Portugal
Winemaker Diogo Campilho
Grapes Vinhão, Borraçal and Azal Tinto
Alcohol Volume 9,5% Vol.

CASAL GARCIA ROSÉ. AN UNFORGETTABLE 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 16º and 18ºC. 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.

Casal Garcia Rosé has a pink color, a clear, shiny and slightly effervescent appearance. It is a fruity wine with notes of raspberry and strawberry on the nose. It has a harmonious finish and a smooth persistence.

FOOD PAIRINGS

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

SERVING SUGGESTIONS

This wine should be cooled to a temperature between 8º and 10ºC.

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.



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

Haja Alegria. Haja Casal Garcia.