

CASAL GARCIA

SINCE 1939

CASAL GARCIA SPARKLING WHITE

Producer Aveleda

Designation of Origin Sparkling Wine

Country Portugal

Winemaker Diogo Campilho

Grapes Varieties Loureiro, Arinto, Fernão Pires

Alcohol Volume 11,5% Vol.

CASAL GARCIA SPARKLING WHITE. TO TOAST THE BEST MOMENTS.

Casal Garcia Sparkling white is a demi-sec sparkling wine that stands out for its originality. Seductive in color, with a delicate bubble that provokes, and a fresh and fruity aroma that invites, it is the match for any kind of celebration.

VINIFICATION PROCESS. FROM BASKET TO BOTTLE.

To produce the base wine, grapes are harvested when they have a good acidity and sugar content. They are subjected to a smooth and gentle pressing, followed by low temperature fermentation to obtain a fresh, elegant and fruity wine. The base wine is then submitted to a second fermentation in a 16º vat (charmat method). It is this second fermentation that gives its péttilant profile, with a fine and delicate bubble, and a fruity and slightly creamy finish.

TASTING NOTES. A DISTINGUISHED SPARKLING WINE.

Casal Garcia Sparkling White is a very expressive demi-sec sparkling wine, with a fresh and fruity aroma where notes of green apple and tropical fruits stand out, denoting the presence of light floral scents. In the mouth it presents a fine and persistent bubble, a light and fruity profile, and a crispy texture in an aromatic and delicate finish.

PERFECT COMBINATIONS

Ideal to celebrate the good moments of life, transforming moments of relaxation and joy into special moments. It can be enjoyed before or after a meal with friends.

SERVING SUGGESTIONS

This Sparkling wine should be cooled to a temperature between 6º C to 8º C.

STORAGE

It is best consumed young but can be stored for up to 2 years after bottling, provided it is stored in a cool, dry place, protected from light.



AVELEDA NOVEMBER2022 · www.casalgarcia.com · info@casalgarcia.com

Haja Alegria. Haja Casal Garcia.