

CASAL GARCIA

CASAL GARCIA SANGRIA

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TECHNICAL DETAILS

The Estate

Casal Garcia was born in a year in which the vintage was particularly good. Returning by train from the grape harvest in the Douro, the French oenologist Eugène Héliasse decided to interrupt his journey to Oporto after passing the vines of the Quinta da Aveleda, in Penafiel. Dressed in white, and with a straw hat to ward off the heat of the end of summer, he began to walk towards the property's cellar. He went in, introduced himself and insisted on speaking to the owner, Roberto Guedes.

Wine Making

Traditional recipes vary wildly and might include peaches, nectarines, berries, apples, and pears, or the imports of pineapple and lime. (More modest) Rioja wine is a classic base. A Sangria Real should be made mainly from Tempranillo and Garnacha.

Food Suggestions

Pairs well with aperitif and Mediterranean dishes.

TASTING NOTES

Emphasized by its hints of wild strawberries, apple, cinnamon and citrus, this ruby colored sangria is the perfect refreshing drink for moments of happiness and relax with friends and family.

Fruit & Grape blend.

This wine contains allergens, sulfites, egg allergens, and milk allergens.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc) & 1.5L (6 pc)
- ABV%: 7.5
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

