CASAL GARCIA

CASAL GARCIA 'SWEET' VINHO VERDE

VINHO VERDE · PORTUGAL · EUROPE

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 Hélisse 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. What he had seen minutes before from the window of the train was truly special: the vines were beautifully cared for and the land was divided according to grape variety, everything in French style

Wine Making

Selected grape varieties are brought from the extensive vineyards of the Vinho Verde Region to our winery, to produce a smooth and fresh wine with a delicate aroma. It is the wine with the longest history at Aveleda and is easily identified by its blue label, which represents one of the magnificent embroideries of the Minho region.

Food Suggestions

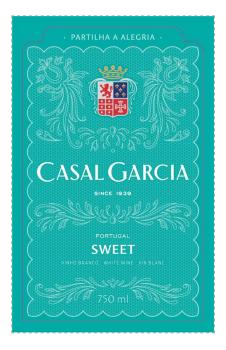
TASTING NOTES

Sweet Casal Garcia presents a citric color and a clear appearance. This is a fruity and balanced wine, crispy on the palate. Shows an excellent texture in the mouth.

A grape blend of Trajadura, Loureiro, Arinto and Azal. This wine contains allergens, sulfites.







ATTRIBUTES

• Available Size: 750mL (12 pc)

• ABV%: 10

• Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Sirits

