

GRÃO VASCO

GRÃO VASCO WHITE 2019

TYPE: Still **CATEGORY:** Dry **COLOUR:** White
DESIGNATION OF ORIGIN: DOC Dão **REGION:** Dão
COUNTRY OF ORIGIN: Portugal

THE WINE

Grão Vasco White is a light and stimulating wine that combines the classic elegance of the Dão white wines with the wide versatility of daily consumption. Grão Vasco is a reference brand providing the authentic flavour of Portuguese wines.

TASTING NOTES LAST TASTED: 2020

With a citric yellow colour, and nuances of green. A fresh and young wine with great aromatic intensity highlighting citrus, tree fruits and pineapple, with floral hints and mineral nuances. On the palate, it is fresh and engaging, again with fruity hints of citrus standing out. It is a very refreshing, harmonious, elegant and balanced wine.

HARVEST YEAR

The year was unusually dry. Spring was slightly warmer than normal, and the flowering stage took place at the end of May. The harvest was carried out between September and October, with temperatures above normal and less rain than usual. The rainy end of the year partially replenished the soil reserves.

WINEMAKER: Beatriz Cabral de Almeida

VARIETIES: 34% Encruzado, 30% Malvasia Fina, 21% Bical, 15% Gouveio

WINEMAKING

After being smoothly destemmed and crushed, and going through a pneumatic press, the must (duly protected from oxidation) was subject to static decanting at a low temperature for a period of 24 hours, in order to achieve the desired level of clarity. The different varieties that originated this must were then separately vinified in stainless steel vats at a controlled temperature (16 °C), for around 15 days.

MATURATION

Grão Vasco White is bottled after a short period of about 4 months resting in stainless steel vats.

STORE

One of the most notable characteristics of fine Dão white wines is their longevity. Although it presents a remarkable freshness during the first two years, it reveals a very positive evolution after that period, benefiting from more complexity.

SERVE

Serve at between 8°C and 10°C.

ENJOY

Grão Vasco may be enjoyed simply as an appetizer, or it may accompany fish and seafood dishes, as well as salads or even light white meat.

TECHNICAL DETAILS

Alcohol: 12,5% ±0,5 | Total Acidity: 5,5 g/L ±0,5 (tartaric Acid) | Total Sugars: 0,7 g/L ±0,5 | pH: 3,3 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 9,9 g | Sugars: 0,1 g | Energetic Value: 306 kJ/73 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulfites

BOTTLING DATE: 2020-02-18

AVAILABLE CAPACITIES: 750 mL

BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal

