

GRÃO VASCO

GRÃO VASCO RED 2019

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

THE WINE

Grão Vasco Red is a light, elegant wine that combines the classic profile and flavour of the Dão red 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

This is a wine with a distinct vivid colour. The hints of young fruit, intense aromas of strawberry, blackberry and cherry, balsamic nuances and floral notes make this wine a very pleasant aperitif, but it may also be enjoyed with a meal. On the palate, it is a smooth and engaging wine, with an average volume, round tannins and a balanced & stimulating freshness.

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: 39% Tinta Roriz, 38% Touriga Nacional, 12% Alfrocheiro Preto, 11% Jaen

WINEMAKING

Once the grapes are collected, they are destemmed and lightly crushed. Then, gravity carries the must to stainless steel fermentation vats. During the 5 days of fermentation, the must is subject to several pumping over processes, in order to gently extract the aromas and phenolic compounds from the grape skin. The wine was then stored in stainless steel vats.

MATURATION

After the malolactic fermentation stage, Grão Vasco Red rests in stainless steel vats until bottling. This is carried out in order to preserve the freshness of the blend, which goes through a short period of ageing in the bottle, before reaching the shelves.

STORE

Although this wine was produced for quick consumption, it has a great ageing potential. Store the bottle horizontally and in dry & cool conditions. Once opened, the wine should be consumed in the same day.

SERVE

Serve at between 12°C and 16°C.

ENJOY

Grão Vasco Red is an excellent and very versatile wine. It is both a great option to serve as an aperitif and to enjoy with salads, meat, game, poultry and cheese. It is a very gastronomic wine.

TECHNICAL DETAILS

Alcohol: 13% ±0,5 | Total Acidity: 4,8 g/L ±0,5 (tartaric Acid) | Total Sugars: 4,5 g/L ±0,5 | pH: 3,7 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,3 g | Sugars: 0,5 g | Energetic Value: 334 kJ/80 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulfites

BOTTLING DATE: 2020-03-23

AVAILABLE CAPACITIES: 750 mL, 375 mL

BOTTLER:

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

