



GATÃO

VINHO VERDE WHITE

Characteristics

ORIGIN

Region: Vinho Verde Demarcated Region.
Soil: Granitic.
Vine Training Method: Traditional and modern training systems
Average Production: 50 hl/ha.
Grape Varieties: Azal, Pedernã, Trajadura, Avesso and Loureiro.

VINIFICATION PROCESS / MATURATION

On arrival at the winery the whole grapes are pressed to obtain must. Cold static decantation for 24-48 hours. Fermentation at controlled temperatures of between 14-16 °C for 10-15 days. Aging on the fine lees for at least 2 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 9% vol.
Total Acidity: 6.3 g Tart. Ac./l.
Reducing Sugar (G+F): 15 g/l.
Appearance: Clear, light yellow. Slightly petillant.
Aroma: Young and fruity.
Taste: Delicate and smooth, fresh and fruity. It is medium-dry wine to be drunk young.

SERVING

Recommended serving temperature: 6 to 8 °C.
Serving Suggestions: Excellent with fish, shellfish and light aperitifs.



PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Gatão Vinho Verde 375 ml - NM/EM*	12	7.8	236 x 264 x 199 mm
Gatão Vinho Verde 750 ml - NM/EM*	6	7.3	154 x 231 x 324 mm
Gatão Vinho Verde 750 ml - EM*	12	14.5	231 x 308 x 324 mm
Gatão Vinho Verde 1 L - EM*	6	9.7	173 x 254 x 356 mm