



GATÃO

WHITE

Characteristics

ORIGIN

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.

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. 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.



Ingredients and
nutritional information:



100 ml : E = 237 kJ / 57 kcal

PRODUCT	UNIT/TRAY	WEIGHT PER TRAY (kg)	VOLUME (WxLxH)
Gatão White 250 ml – NM/EM*	24	6.7	218 x 329 x 136 mm