



GATÃO

RED WINE

Characteristics

ORIGIN

Region: Various Portuguese wine-producing regions.

Vine Training Method: Traditional vines.

Grape Varieties: Tinta-Roriz, Touriga-Nacional, Tinta-Barroca and Touriga-Franca.

VINIFICATION PROCESS / MATURATION

Complete de-stemming. Short pre-fermentation maceration followed by pomace fermentation for 6-8 days at a controlled temperature of 25 °C with frequent pumping over. After alcoholic fermentation, the wine is separated from the solids with which it fermented and malolactic fermentation is induced.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12.5% vol.

Total Acidity: 5.1 g Tart. Ac./l.

Appearance: Ruby color.

Aroma: Young and fruity aroma with fresh red fruit.

Taste: Easy to drink, for its lightness and elegance. It has a sweet, fresh and fruity attack.

SERVING

Recommended serving temperature: 15 to 17 °C.

Serving Suggestions: Excellent with light meat dishes and complex fish dishes.



PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Gatão Red Wine 750 ml – NM/EM*	6	7.3	239 x 159 x 333 mm
Gatão Red Wine 750 ml - EM*	12	14.5	313 x 240 x 331 mm