



# GATÃO

## SPARKLING WINE RESERVE MEDIUM-DRY

### Characteristics

#### ORIGIN

**Region:** Various Portuguese wine-producing regions.

**Vine Training Method:** Traditional vines.

**Grape Varieties:** Gouveio, Malvasia-Fina, Côdega, Arinto and Moscatel.

#### METHOD

The grapes are totally separated, and only the free-run must is made use of. It then has a 24-hour static cold decantation period, after which the must is separated from the lees. Fermentation begins at a controlled temperature, at 16 °C. After the end of fermentation, the wine is matured over fine lees for two months.

The sparkling wine is prepared using the Classic Methods, with a second fermentation in the bottle. After the base wine is prepared, neat liquor is added, then the wine is bottled. The second fermentation takes place in the cellar at 12 °C. It is then matured for as long as necessary to achieve the required quality. Riddling and dégorgement take place before the wine is sold, with the process ending with sugared liquor being added.

#### AGING

Approximately 15 months.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 12% vol.

**Total Acidity:** 5.8 g Tart. Ac./l.

**Appearance:** Clear, with fine bubbles and a yellow straw color.

**Aroma:** In aroma predominates fresh and floral notes.

**Taste:** It has a delicate acidity and a velvety taste, combined in a fresh sweetness.

#### SERVING

**Recommended serving temperature:** 6 to 8 °C.

**Serving Suggestions:** Excellent as an aperitif and with light meals.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Gatão Sparkling Wine 750 ml - NM/EM*	3	4.9	325 x 238 x 100 mm
Gatão Sparkling Wine 750 ml - EM*	12	19.2	373 x 284 x 332 mm