



# GATÃO

## TRAJADURA & AVESSO

### VINHO VERDE WHITE 2018

#### Characteristics

##### ORIGIN

**Region:** Vinho Verde Demarcated Region – Sousa Sub-region.

**Soil:** Clay and schist.

**Vine Training Method:** Unilateral and Bilateral Cordon.

**Average Vine Age:** 14 years.

**Average Production:** 30hl/ha.

**Grape Varieties:** Trajadura and avesso.

##### VINIFICATION PROCESS / MATURATION

Manual and mechanical grape harvest. After arriving at the winery, the grapes are pressed. The must from the crushed grapes is cooled to 8-12 °C and decanted. Temperature-controlled (12-14 °C) fermentation begins straight after decanting. Once fermentation is complete, the wine is racked and begins its four months of aging over fine lees.

##### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

##### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 11% vol.

**Total Acidity:** 6.6 g Tart. Ac./l.

**Reducing Sugar (G+F):** 3 g/l.

**Appearance:** Clear and citrus color.

**Aroma:** Intense aroma, young and fruity, highlighted by tropical and citrus notes, such as pineapple, lemon and lemon-verbena.

**Taste:** Young and fresh with a citrus profile. Good volume of mouth and excellent acidity that give a long and persistent finish.

##### SERVING

**Recommended serving temperature:** 8 to 10 °C.

**Serving Suggestions:** Excellent as an aperitif or with shellfish, fish and white meats.



PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Gatão Trajadura & Avesso Vinho Verde 750 ml

6

7.3

154 x 231 x 324 mm