



# 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                  | 161 x 240 x 331 mm |
| Gatão Red Wine 750 ml - EM*    | 12       | 14.5                 | 240 x 313 x 331 mm |