



GATÃO

ROSÉ WINE

Characteristics

ORIGIN

Region: Various Portuguese wine-producing regions.
Vine Training Method: Traditional vines.
Grape Varieties: Typical Portuguese grape varieties.

VINIFICATION PROCESS / MATURATION

Crushed, skin briefly macerated followed by pressing. Static decantation for 24-48 hours. Controlled fermentation at 14-16 °C for 10-15 days. Matured over fine lees for a minimum of 2 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 10.5% vol.
Total Acidity: 5.1 g Tart. Ac./l.
Reducing Sugar (G+F): 15 g/l.
Appearance: Clear, pink and slightly petillant.
Aroma: Young and fruity.
Taste: In the mouth, it is delicate, smooth and fresh. It is a medium-dry wine to be drunk young.

SERVING

Recommended serving temperature: 8 to 10 °C.
Serving Suggestions: Excellent with lean grilled meat, pasta, pizza and ideal with aperitifs.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Gatão Rosé Wine 750 ml - NM/EM*	6	8.6	235 x 315 x 236 mm
Gatão Rosé Wine 750 ml - EM*	12	17.1	310 x 470 x 236 mm