



# GATÃO

## AERATED SEMI-SPARKLING WHITE WINE

### Characteristics

#### ORIGIN

**Soil:** Granitic.

**Vine Training Method:** Traditional and modern training systems

**Average Production:** 50 hl/ha.

**Grape Varieties:** Azal, Pedernã, Trajadura, Avesso and Loureiro.

#### VINIFICATION PROCESS / MATURATION

On arrival at the winery the whole grapes are pressed to obtain must. Cold static decantation for 24-48 hours. Fermentation at controlled temperatures of between 14-16 °C for 10-15 days. Aging on the fine lees for at least 2 months.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 9% vol.

**Total Acidity:** 6.3 g Tart. Ac./l.

**Reducing Sugar (G+F):** 15 g/l.

**Appearance:** Clear, light yellow. Petillant.

**Aroma:** Young and fruity.

**Taste:** Delicate and smooth, fresh and fruity. It is medium-dry wine to be drunk young.

#### SERVING

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

**Serving Suggestions:** Excellent with fish, shellfish and light aperitifs.



PRODUCT

UNIT/TRAY

WEIGHT PER TRAY (kg)

VOLUME (WxLxH)

Gatão White 250 ml - NM/EM\*

24

6.7

218 x 329 x 136 mm