

GRÃO VASCO

GRÃO VASCO WHITE 2016

TYPE: Still **COLOUR:** White

DESIGNATION OF ORIGIN: DOC Dão **REGION:** Dão

COUNTRY OF ORIGIN: Portugal

THE WINE

Grão Vasco White 2016 is a light, elegant wine that allies the classic profile and flavour of white wines from the Dão region with an exceptional versatility for everyday drinking. Grão Vasco is a renowned brand, which captures the flavour of authentic wines from the Dão region.

TASTING NOTES

A citrine-yellow colour with greenish tints. A wine of great aromatic intensity with components of pear, pineapple and citrus fruit, floral nuances and mineral notes. On the palate, it is very fresh and well-rounded, once again revealing floral notes. It is a very harmonious, elegant and balanced wine.

HARVEST YEAR

The start of the vegetative cycle was unusually warm with irregular, sparse rainfall. Only during budburst and flowering (in March) did temperatures drop and precipitation levels rise for the duration of spring, replenishing the water levels in the soil that are crucial in the hotter months. Although there was considerable rainfall, the estate's viticultural team managed to prevent diseases of any kind. All of these conditions combined to delay the growth cycle of the vines by two weeks. The fertilisation phase was successful; from the evolution of the vines to the development of the grape clusters. Summer was dry with high temperatures, the plants benefiting from the fresh nights of August and September. Some rainfall prior to the harvest helped the development and final maturation of the grapes. The harvest itself was very similar to that in 2015, which produced wines of excellent quality.

WINEMAKER: Beatriz Cabral de Almeida

VARIETIES: 39% Encruzado, 37% Malvasia Fina, 16% Bical, 8% Gouveio

WINEMAKING

After destemming, soft-crushing and pressing in pneumatic presses, the must was protected from oxidation by the use of inert gases and subject to low temperature static decanting for 24 hours, in order to achieve the desired level of clarity. The different grape varieties that formed the must were vinified separately in stainless steel tanks at controlled temperatures (16°C) for around 15 days.

MATURATION

Grão Vasco White is bottled shortly after a 4-month aging period in stainless steel tanks.

STORE

One of the principal characteristics of good white wines from the Dão is their longevity. After its first two years, it reveals a notable freshness for those who appreciate young white wines; after this period, it will evolve positively: gaining in complexity what it loses in freshness. Once opened, the wine reacts well to oxidation and it can be stored in the refrigerator for 1-2 days without its quality being affected.

SERVE

Serve at between 8°C-10°C.

ENJOY

Grão Vasco White 2016 is perfect as an aperitif, but also combines wonderfully with fish dishes, seafood, salads or light white meats.

TECHNICAL DETAILS

Alcohol: 12,5% | Total Acidity: 5,47 g/l (tartaric acid) | Sugar: 3,6 g/l | pH: 3,44

NUTRITIONAL INFORMATION

Alcohol: 9,9g/100ml | Sugar: 0,4g/100ml | Energetic value: 75Kcal (313 kj)/100ml | Vegan: No | Vegetarian: Yes | Gluten: No

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

QR Code

