

# GRÃO VASCO

## GRÃO VASCO RED 2016

**TYPE:** Still **COLOUR:** Red

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

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

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

### TASTING NOTES

Grão Vasco Red 2016 is a vibrant ruby-red colour. It has a young and intense aroma of strawberries, blackberries and cherries, with additional balsamic nuances and floral tones. Great as an aperitif, as well as at mealtimes, this medium-bodied wine is smooth and appetising: its round tannins allied to a harmonious and lively acidity.

### HARVEST YEAR

A very hot year with irregular rainfall. Only during budburst and flowering did temperatures drop and precipitation levels rise to replenish the water levels in the soil. Despite considerable rainfall, the 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. Summer was warm and dry, 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.

**WINEMAKER:** Beatriz Cabral de Almeida

**VARIETIES:** 42% Touriga Nacional, 25% Tinta Roriz, 24% Alfrocheiro, 9% Jaen

### WINEMAKING

The grapes destined for this Grão Vasco Red underwent destemming and soft crushing before the resulting mass was drained into stainless steel tanks with automatically-controlled temperatures and 'pumping over'. Fermentation took around 5 days, during which time the must was pumped over several times to gently extract aromas and phenolic compounds from the grape skins. It was subsequently stored in vats and the pulp crushed in pneumatic presses to gently extract any residual wine.

### MATURATION

After malolactic fermentation, Grão Vasco Red matured in stainless steel tanks prior to bottling, which was carried out in stages to maintain freshness. A varying period in the bottle ensued prior to its release for sale.

### STORE

Although it can be consumed immediately, this wine has excellent keeping potential. Store the bottle in a horizontal position in a cool, dry place.

### SERVE

Serve at between 15°C-17°C. Once opened, consume the same day - though it should remain suitable for drinking for some time if stored in a well-stoppered bottle, ideally with a vacuum.

### ENJOY

Fantastic as an aperitif, Grão Vasco Red is an extremely versatile and gastronomic wine that pairs wonderfully with meat dishes, game, all types of poultry and cheeses.

### TECHNICAL DETAILS

Alcohol: 13% | Total Acidity: 4,7 g/l (tartaric acid) | Sugar: 5 g/l | pH: 3,8

### NUTRITIONAL INFORMATION

Alcohol: 10.3g/100ml | Sugar: 0.5g/100ml | Energetic value: 80Kcal (335 kJ)/100ml | Vegan: No | Vegetarian: No | Gluten: No

### INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): [www.iobc-wprs.org/ip\\_ipm/IOBC\\_IP\\_principles.html](http://www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html). The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

### 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



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v1. 2017-05-30

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