



# 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.

#### 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.



Ingredients and  
nutritional information:



100 ml : E = 294 kJ / 71 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Gatão Red Wine 250 ml – NM/EM*	24	6.7	218 x 329 x 136 mm