

Grão Vasco

GRÃO VASCO DÃO WHITE 2014

TYPE: Still COLOUR: White TONE: Lemony-yellow

DESIGNATION OF ORIGIN: DOC Dão REGION: Dão

COUNTRY OF ORIGIN: Portugal

THE WINE

Grão Vasco Dão White 2014 is a light, lively wine that offers both the classic elegance typical of the white wines of the Dão region and great versatility for everyday drinking. Grão Vasco is a respected brand with true Portuguese character.

TASTING NOTES

Lemony-yellow colour with glints of green. An intense, youthful aroma: pear and pineapple, along with a hint of flowers and some minerality. Its bright acidity gives it attractive freshness, and it tastes fruity and mineral, harmonious on the finish, elegant and well balanced.

HARVEST YEAR

It rained almost constantly in the Dão in 2014, even during the harvest. The rain replenished groundwater reserves. The summer was mild: cool nights and warm days helped the grapes to ripen in a balanced way and quality was consequently good. At harvest time, the rain affected the picking and grapes had to be very strictly selected, while great care had to be taken in the winery to ensure that the wines were of the usual quality.

WINEMAKER: Beatriz Cabral de Almeida

VARIETIES: 47% Encruzado, 20% Bical, 33% Malvasia Fina

WINEMAKING

The grapes were gently destemmed and crushed in pneumatic presses. The juice, duly protected from oxidation by means of inert gases, was left to settle for 24 hours at low temperature to reach the desired degree of clarity. The different grape varieties in the blend were then vinified separately in stainless steel tanks at a controlled temperature of 16°C. Fermentation took around 15 days.

MATURATION

Grão Vasco White is bottled after a spell of around 4 months in stainless steel tanks.

STORE

One of the defining characteristics of the good white wines of the Dão region is their longevity. Although in the first couple of years their fresh character appeals to consumers who prefer young white wines, they then evolve, gaining in complexity what they lose in youthful freshness. Even once the bottle has been opened, it will keep in good condition in the refrigerator for a day or two.

SERVE

Serve ideally at between 8°C and 10°C.

ENJOY

Grão Vasco Dão White 2014 can be drunk on its own, perhaps before a meal, or with fish or seafood dishes, salads or even pork or poultry.

TECHNICAL DETAILS

Alcohol: 12.5% | Total Acidity: 5.79 g/l (tartaric acid) | Sugar: 1 g/l | pH: 3.31

RESPONSIBLE DRINKING AND QUALITY

Sogrape Vinhos is a signatory to the European initiative "Wine in Moderation", and is certified to the highest world standards for quality and food safety.

INNOVATION AND SOGRAPE VINHOS

Sogrape Vinhos is a family company with international vision, focused on innovation, the production of wines of quality, and developing Portuguese brands on a global scale.

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