



Grape Varieties	39% Tinta Roriz 38% Touriga Nacional 12% Alfrocheiro 11% Jaen Tinto
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Winemaker	Beatriz Cabral de Almeida
Closure	Screwcap
ABV	12.5%
Residual Sugar	4.5g/L
Acidity	4.6g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

The Grão Vasco wines are named after Portuguese Renaissance painter Vasco Fernandes (1480 - 1543) and his famed portrait of St. Peter is featured on the label. The wines are made from fruit from trusted growers and are vinified at the state-of-the-art Quinta dos Carvalhais winery under the watchful eye of winemaker Beatriz Cabral de Almeida. In addition to investing in their own vineyards, Quinta dos Carvalhais has also been instrumental in defending the interests of local winegrowers and revolutionising viticulture in the Dão region. The Grão Vasco wines are vibrant and fruit forward and showcase the signature freshness of the Dão region.

VINEYARDS

Grapes for the Grão Vasco wines are sourced from a network of trusted Dão growers who adhere to sustainable practices in their vineyards. The vineyards sit at an average of 450 metres above sea level and cool nights counteract the warmth of the days, ensuring that the grapes undergo a slow ripening process and retain a fresh acidity whilst accumulating concentrated varietal aromas.

VINTAGE

2022 was a warm and dry vintage, one of the driest on record in the Dão. These conditions persisted for the majority of the vegetative cycle, although rainfall in March and April did give some welcome respite to the vines. The harvest started at the end of August and extended through to the end of September.

VINIFICATION

Upon arrival at the winery, the grapes were destemmed and softly crushed then transferred to temperature-controlled stainless-steel tanks. Fermentation at controlled temperatures lasted for approximately five days with several rounds of pumping over to ensure good extraction of colour, flavour and tannin from the grape skins. The wine is unoaked to ensure the vibrant fruit aromas remain centre stage, and was kept in stainless-steel tanks until bottling.

TASTING NOTES

Ruby red in colour. On the nose lively aromas of strawberries, blackberries and cherries are married with subtle floral nuances. It is smooth on the palate with round tannins and a refreshing acidity.