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| Grape Varieties | 33% Encruzado 32% Malvasia 18% Bical 17% Gouveio (Godello) |
| Winemaker | Beatriz Cabral de Almeida |
| Closure | Agglomerated Cork |
| ABV | 13% |
| Residual Sugar | 2.5g/L |
| Acidity | 5.2g/L |
| Wine pH | 3.2 |
| 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

2023 was a year of extreme conditions and hard work in the Dão. The growing cycle was balanced, with settled spring weather. This was followed by a very dry summer and some extremely hot days (reaching +44°C). Harvest began on 23rd August, lasting until 21st September. The first rains in September allowed the grapes to ripen fully and be harvested in optimum condition, however, the advent of continued rainfall required constant adjustment, more rigorous selection in both the vineyard and winery, and quick action to bring the harvest to a close before the worst of the rains arrived.

VINIFICATION

After careful destemming, and gentle pressing in a pneumatic press, the must was subject to static decanting at low temperatures for a period of 24 hours, in order to obtain a very clear must. The different grape varieties were vinified separately in stainless-steel tanks at cool temperatures of 16°C to retain their aromatics and freshness and the fermentation lasted for approximately 15 days. Grão Vasco Branco is unoaked and bottled after four months of ageing in stainless-steel tanks.

TASTING NOTES

Lemon-yellow with greenish tints, this is a young and fresh wine with fantastic aromatic intensity and prominent notes of citrus and stone fruit, pineapple, floral nuances and a touch of minerality. Fresh and full-bodied on the palate, it reveals further fruity and floral notes. A refreshing, harmonious, elegant and balanced wine.