



*Gravato, Farm Wines*

**WINE FACT SHEET:**

This “Gravato Palhete” is a ruby colored wine produced from a blend from white and red grape varieties, in a way to reproduce the typical wine from the region of Mêda, once known as “VINHO TINTO DA MÊDA” (RED WINE FROM MÊDA), sadly almost extinct. The white grapes give the freshness, lightness and aromatical intensity that we conjugate with the complexity and volume given by the red grapes. We obtained thus a light wine, fresh and elegant, mildly bodied with potential to guard.

**TASTING NOTES:**

Open ruby colored wine, with a fruity aroma with notes of red fruits and spices. To the mouth it presents a great equilibrium with a very refreshing acidity, harmoniously conjugated with soft fast tannins and a great aromatical persistence.

**GRAPE VARIETY:**

- Touriga Nacional
- Touriga Franca
- Tinta Barroca
- Rufete
- Rabigato

They come from our vineyards in Coriscada in the region of Mêda (those Vines with over 60 years).

### **WINEMAKING:**

Vinified in our cellar at Quinta dos Barreiros, situated in the region of Méda, from a blend of white grapes Rabigato, and red grapes Touriga Nacional, Touriga Franca, Tinta Barroca and Rufete proceeded from old vineyards (60 years old) in our vine in Coriscada. After stalk removal the grapes were slightly crushed and it was proceeded towards it's fermentation and slight maceration by reassemble in stainless steel vats at a controlled temperature of 22°C during about 3 days, in way of limiting the fenolic extraction and in order to potentiate the fruit.

After the malo/lactic fermentation, the wine rested in stainless steel vats for 1 year with a controlled temperature after which it was filtered and bottled, After the bottling there is a maturing time in the bottle at a controlled temperature of 15°C during 12 months, in order to achieve the appropriate *bonquet* and balance for its consumption.

### **HOW TO SERVE THE WINE & RECOMMENDED DISHES:**

The "Gravato Palhete 2004" can be served at 10/11 °C temperature, as well as at room temperature. Appetizers, fish dishes, white meats, light cheese. It's an extremely versatile wine that matches perfectly with good olive oil prepared based dishes.

### **HARVEST & WINEMAKING DATA:**

Country:	Portugal
Region:	Beira Interior
Terroir:	Coriscada, Méda.
Soil:	Quartz and Granite
Winery:	Quinta dos Barreiros. Coriscada – Méda
Winemaker/Producer:	Luis Schepers Roboredo
Denomination:	PALHETE
Designation:	D.O.C
Type:	Palhete (Mix with white and red grapes)
Composition:	Rufete, Touriga Nacional, Touriga Franca and Tinta Barroca(red grapes) Rabigato (white grapes)
Harvested:	By hand, September 2004
Winemaking:	Fermented and aged in 100% stainless steel wine vat. No oak.
Production:	6700 bottles.
Volume per bottle:	75 cl
Alcohol:	13,6% vol.(the bottle says 13,5)
pH:	3,4
Total acidity:	5,8 g/l Sulphuric acid
Residual Sugar::	1,8 g/dm <sup>3</sup>
Malo/Lactic Convection:	100% natural
Color:	Open Ruby
Wine Storage:	"PALHETE" is ready for immediate consumption, but will have a positive evolvment the older the wine gets in the bottle. This wine has not been stabilized by the cold, therefore usually creates sediments. To be kept in a fresh environment and with the bottle lying down.
Release Date:	September, 2006
Availability:	Available