



*Gravato, Farm Wines.*

**Vinhas Velhas 2008**

Vinho feito com uvas de castas tradicionais portuguesas com cerca de 60 anos da região de Mêda. Este vinho apresenta uma cor rubi, com aromas de frutos vermelhos, criado como um tinto fresco poderá ser consumido a partir dos 11°, o que permite variar o acompanhamento. Deve ser conservado em local fresco e com a garrafa deitada. Gravato foi também o nome da última batalha travada contra os invasores pondo fim à 3ª invasão francesa. Possibilidade de criar depósito.

Wine made from portuguese traditional grape varieties with about 60 years in the region of Mêda. This wine presents a ruby colour and red fruits aromas. This wine was made as a red fresh allowing for it to be consumed from 11° on, which permits to alternate the accompaniment. It should be kept in a fresh place with the bottle laid down. Gravato is also the name of the last battle held against the French, putting end to the 3rd French invasion. It might gain sediments.

Contém sulfitos/It contains sulphites 

Portaria 165/2005 de 11 de Fevereiro

  

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#### WINE FACT SHEET:

This “Gravato Vinhas Velhas 2008” its 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 grape variety Síria Velha (or Codéga do Larinho) 5% gives the freshness, lightness and aromatic intensity which along with the complexity and volume assigned by the Rufete (red grape variety) 95%. We obtained thus a light wine, fresh and elegant, mildly bodied with potential to guard.

#### TASTING NOTES:

Ruby colored wine with fruity notes of red fruits and spices. On the palate has great balance with a very refreshing acidity, aligned with tannins harmoniously combined with soft light and a good aromatic persistence.

#### GRAPE VARIETIES:

Rufete

Síria Velha or Códéga do Larinho

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

#### WINEMAKING:

Vinified in the cellar of Quinta dos Barreiros, located in the Mêda region by Luís Schepers Roboredo, from a blend of white grapes Síria Velha (or Codéga do Larinho) 5%, and red grapes Rufete 95% from old vines (60 years). After completely stalk removal and smooth crushing proceeded to fermentation and maceration by pumping lightly into stainless steel vats at a controlled temperature of 22° for about 6 days in order to enhance the fruit and limit the phenolic extraction.

After the malo/lactic fermentation the wine rested in stainless steel vats for 2 years with a controlled temperature after which it was filtered and bottled. After the bottling there was a period while the wine stayed in

the bottle at a controlled room at 15°C for 12 month in order o obtain the bouquet and balance adequate for its consumption.

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

The “Gravato Tintas Velhas 2008” can be served fresh at 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 (D.O.C.)
Terroir:	Coriscada, Mêda.
Soil:	Quartz and Granite
Winery :	Quinta dos Barreiros.
WineMaker/Producer:	Luís Schepers Roboredo
Denomination:	VINHAS VELHAS
Designation:	D.O.C.
Type:	Red Wine
Composition:	A single-vineyard field-blend of 95% Rufete and 5% of Síria (Códega do Larinho).
Harvested:	By hand, September 2008.
Winemaking:	Fermented and aged in 100% stainless steel wine vat. No oak.
Production:	3.660 bottles
Volume per bottle:	75 cl
Alcohol:	12,7% (the bottle says 13%)
pH:	3,46
Total acidity:	6,1 gdm <sup>3</sup>
Volatile acidity:	0,21
Residual Sugar::	2,4 gdm <sup>3</sup>
Malo/Lactic Conversion:	100% natural
Color:	Ruby
Wine Storage:	“Vinhas Velhas” 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:	October, 2011
Availability:	Available



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