

REAL COMPANHIA VELHA GRANDJÓ WHITE DEMI-SEC

<i>Wine</i>	GrandjÓ White Demi- Sec
<i>Varieties</i>	Viosinho , Gewurztraminer & Moscatel
<i>Vintage</i>	2019
<i>Appellation</i>	Vinho Regional Duriense
<i>Country</i>	Portugal
<i>Production</i>	53.000 bottles (750ml)

Store bottles on their sides in a cool place (12°C to 14°C) away from direct light. Serve at 8°C - 10°C. Enjoy this demi-sec and delicious wine on any occasion: best companion with Chinese food, spiced food or salads.

Background Information

Quinta do Casal da Granja is located in the high plateau of Alijó around the very small village called Granja de Alijó and has a significantly large vineyard surface (168 ha) benefitting from the cool and fresh breezes which optimize the enological potential of white wines; the brand name GrandjÓ originates from the abbreviation of those two words (Granja de Alijó) and relates to the source of the grapes.

This plateau is famous in the Douro Valley for its tradition in producing the Moscatel Galego grape (Moscat a Petit- Grains), which is at the origin of the GrandjÓ blend together with Viosinho. More recently the Gewurztraminer has been introduced to the blend to increase the aromatic dimension and provide a broader structure and higher acidity.

The Year 2019

The 2019 campaign was depicted by significant oscillations in temperature and unusually low precipitation levels, considering this to be a dry year. The vegetative cycle began quite early in comparison to previous years, as sprouting and flowering occurred before normal dates. April registered plenty of rainfall, yet following months were dry. In the beginning of July, high temperatures caused scald on some grapes. Harvest began later than usual with temperatures in September slightly above average and without precipitation. Mild rainfall occurred during mid-September, reducing the soil's hydric deficit, resulting in a positive impact for the ripening process. Grapes were harvested in good sanitary conditions, allowing wines of great quality, with high levels of acidity and excellent phenolic composts.

Winemaking

The grapes are crushed on a pneumatic press. Fermentation takes place in stainless steel tanks, at a controlled temperature. The residual sugar is left naturally as fermentation is interrupted by a high decrease in temperature. No barrel ageing. 100% of the wine is kept in stainless steel tanks before bottling.

<i>Technical data</i>	
Alc./Vol.:	13%
Total acidity:	5,20 g/l
pH:	3.35
Total Sugars:	20 g/l

Tasting Notes

A clean, bright, lemon coloured demi-sec wine with floral rose aromas and hints of tropical fruit. A middle palate highlighted by fruity flavours and a very subtle sweetness. Its lively acidity leads to a youthful and refreshing finish.



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