

REAL COMPANHIA VELHA GRANDJÓ WHITE DEMI-SEC



<i>Wine</i>	Grandjó White Demi- Sec
<i>Varieties</i>	Viosinho , Gewurztraminer & Moscatel
<i>Vintage</i>	2022
<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.

Grandjó Branco

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 2022

It was a very difficult viticultural year, with one of the driest periods in history occurring throughout all seasons. The recorded annual precipitation (290mm) was less than half the regional average (650mm), which endangered the survival of several native plants. On the other hand, the dry conditions provided less favorable circumstances for the development of vine diseases and parasites. Bud break occurred in the last fortnight of March, while flowering took place earlier than usual, resulting in several cases of poor fruit set. "An atypical year of atypical ripening" - the intense climatic pressure led to forced and uncertain ripening, with grapes not reaching the usual sugar levels and resulting in grapes with very high pH. In R.C.V the 2022 harvest began on August 8th and ended nearly 2 months later on October 6th.

Winemaking

Grapes are handpicked and transported to the winery in 40kg boxes. After going through a manual sorting process, the grapes are de-stemmed and crushed on a pneumatic press. After a 24h decanting process, the must is fermented in stainless steel vats, at a 14-16°C. The residual sugar desired is left naturally as fermentation is interrupted by a high decrease in temperature. The wine ages in the stainless steel vats until bottling.

Tasting Notes

Technical data	
Alc./Vol.:	13,5%
Total acidity:	5,1g/l
pH:	3,36
Total Sugars:	18,94 g/l

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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