

QUINTA DO GRADIL COLHEITA TARDIA

REGIONAL LISBOA WHITE WINE

HISTORY

Quinta do Gradil has a long and rich history, which can be traced back in the 18th century. The finest terroir of Lisbon wine region and the experience of the past together with the most advanced technology are reflected in our wines.

WINEMAKERS

Vera Moreira & António Ventura

GRAPE VARIETIES

Petit Manseng & Sémillon

ALCOHOL CONTENT

13,0%

WINEMAKING

The finest grapes were hand-picked in the cool morning in the first week of November. Once the grapes arrived at the winery, they were destemmed and gently pressed to retain quintessential qualities. This wine was vinified in small stainless steel vats at a temperature of 12°C with previous cold pelicular maceration. After the finish of malolactic fermentation this wine aged for 6 months in new French oak barrels and aged in bottle for 6 months before its sale in the market.

TASTING NOTES

A sweet and tantalizing Colheita Tardia surprises with a lovely golden color. Inviting aromatics of honey and dried fruit with a hint of raisin notes leads. Intense date fruit flavors on the palate. The generous fruit is balanced by firm acidity that complements the wine's sweet finish. In the mouth it surprises with its elegance, sweetness, persistence in perfect balance with freshness. The careful blending of our Colheita Tardia results in a dessert wine to be savored.

AWARDS

Vintage 2015 | Silver in IWSC 2015



Quinta do Gradil

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