

## INFORMAÇÕES TÉCNICAS

<b>Vinho</b>	Bravura Marselan Gran Reserva 2019
<b>Vinícola</b>	Enos Vinhos de Boutique
<b>Safra</b>	2019
<b>País</b>	Brasil
<b>Região</b>	Campanha Gaúcha
<b>Tipo</b>	tinto
<b>Castas</b>	100% Marselan
<b>Teor Alcoólico</b>	13.5%
<b>Maturação</b>	estagiou 15 meses em barricas de carvalho francês e americano de primeiro uso
<b>Temperatura de Serviço</b>	16°C a 18°C
<b>Guarda</b>	até 2026
<b>Decanter</b>	30 a 45 minutos
<b>Premiações</b>	

## VEDANTE



Natural

## TAÇA



Bordeaux

## APRESENTAÇÃO VINUMDAY

O **Bravura** é um 100% varietal produzido pela vinícola boutique **Enos**, de propriedade do empresário **Leonardo Kades**, que nesta safra, conta com a expertise do **enólogo Fernando Camargo** n... elaboração deste exemplar.

De **produção limitadíssima**, a casta **Marselan** foi eleita para este projeto que homenageia os médicos, enfermeiros e todos os profissionais da saúde, que se dedicam diariamente a salvar vidas. A personalidade deste rótulo, que combina estrutura, força e equilíbrio, vai ao encontro do significado proposto pela vinícola.

As bagas que originaram este vinho são provenientes da **Campanha Gaúcha** e, ao final de seu processo de elaboração, houve **estágio de 15 meses em barricas novas de carvalho francês e americano**.

## ANÁLISE SENSORIAL



### Análise visual

#### DESCRIÇÃO

rubi

INTENSIDADE  baixa  alta

EVOLUÇÃO  primário  terciário



### Análise olfativa

#### DESCRIÇÃO

em primeiro plano se destacam as frutas vermelhas e negras maduras (amora, framboesa, ameixa, mirtilo), toques de ervas e temperos frescos (sálvia); em segundo plano surgem especiarias adocicadas (cravo, noz-moscada) e um tostado delicioso

INTENSIDADE  baixa  alta

DOÇURA  seco  doce

ACIDEZ  baixa  alta

TANINO  baixa  alta



### Análise gustativa

#### CORPO

leve  encorpado

PERSISTÊNCIA  curta  longa

#### DESCRIÇÃO

elegante e potente, apresenta taninos perfeitamente polidos e uma acidez refrescante; a fruta em boca é fresca, as nuances herbáceas são muito saborosas, e o final de boa persistência

CARNES	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> peixe	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> crustáceo	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> ave	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> suíno
	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> cordeiro	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> gado	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> caça	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> curada
QUEIJOS	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> frescos	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> moles	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> médios	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> duros
DA TERRA	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> hortaliças	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> legumes	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> cereais	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> cogumelos
AMIDOS	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> massas	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> risotos	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> polenta	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> tubérculos
TEMPEROS	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> pimentas	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> ervas	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> especiarias	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> aromáticos
DOCES	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> oleoginosas	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> frutas	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> sobremesas	<span style="display: inline-block; width: 100px; height: 10px; background: linear-gradient(to right, #e67e22 20%, #e67e22 20% 40%, #e67e22 40% 60%, #e67e22 60% 80%, #e67e22 80% 100%);"></span> chocolate



### CULINÁRIA

DESCRIÇÃO  saladas com molho e lascas de queijo, vegetais grelhados e na brasa, massas ao molho pesto e de tomates, aves assadas, filé mignon suíno ao molho agridoce, risoto de tomate seco e rúcula, penne aos quatro queijos