

## **Grilled Veal Medallions with Garlic and Olive Oil – Gáudio**

### **Reserva**

The beef has a relatively neutral flavour, so and the veal medallions are cut meticulously for a perfect juiciness. They are served with a strong and greasy sauce, so they require a full-bodied wine, robust, marked by its irreverent, soft and round tannins, as the Gáudio Reserve. The tannins soften with the meat protein. The acidity present in the wine is facilitated by the dissolution of the fat.