

Gravuras do Côa DOC Douro Moscatel WHITE



GRAPES VARIETIES

Moscatel Galego

SOIL TYPE

Schist

TASTING NOTES

Golden color, with aromas of candied fruit, orange peel, and honey. Elegant and concentrated, with a persistent finish.

VINIFICATION

Manual harvest. Pre-fermentation skin maceration followed by alcoholic fermentation in temperature-controlled stainless-steel tanks.

AGEING

Aged for 2 years in oak casks after filling.

AGEING POTENTIAL

+ 5 YEARS

SERVING TEMPERATURE

Recommended temperature 8 – 11°C

ANALYSIS

Alcohol: 17 % vol. | Baumé: 4,2 | pH: 3,46 | Ac. Total: 3,9 g/dm³ | Sugars: 115 g/dm³

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247062520

WINEMAKER

Nuno Felgar

Mateus & Sequeira Vinhos

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