



**MATEUS & SEQUEIRA**  
VINHOS

## Gravuras do Côa Port 10 Years Tawny

RED

### GRAPE VARIETIES

Blend of traditional Douro grape varieties, with predominance of Old Vines, Touriga Nacional, Touriga Franca, Tinta Roriz, Sousão, Tinto Cão, and Tinta Amarela.

### SOIL TYPE

Schist

### TASTING NOTES

Tawny color, with intense notes of dried fruits (fig, plum). Elegant and concentrated on the palate, with hints of dried fruits and caramel. Should be served carefully, as this is a natural wine that may develop sediment.

### VINIFICATION

After a careful selection of vineyards, the grapes are hand-harvested at optimal ripeness. Traditional Port vinification follows, with extended maceration. This is a blended wine, aged in wood, crafted to highlight the classic characteristics of traditional Ports with an average age of over 10 years.

### AGEING

Oak Casks

### AGEING POTENTIAL

+ 5 YEARS

### SERVING TEMPERATURE

Recommended temperature 12 – 16°C

### ANALYSIS

Alcohol: 19 % vol. | Baumé: 3,8 | pH: 3,59 | Total Ac. : 4,0 g/dm<sup>3</sup> | Sugar: 109 g/100 ml

### ALLERGENS

Contains Sulfites

### CAPACITY

750 ml

### EAN

5601247061929

### WINEMAKER

Nuno Felgar



**Mateus & Sequeira Vinhos**

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