

## Gravuras do Côa White Port WHITE

### GRAPE VARIETIES

Blend of traditional Douro grape varieties sourced from the three sub-regions.

### SOIL TYPE

Schist

### TASTING NOTES

Bright golden color. Aromas of candied fruit and honey, with citrus notes. On the palate, sweet and unctuous, concentrated and persistent.

### VINIFICATION

A blend of carefully selected Port wines, aged between 3 and 7 years, combining youthful freshness with the complexity of maturity.

### AGEING

Stainless steel vats

### AGEING POTENTIAL

4 to 5 YEARS

### SERVING TEMPERATURE

Recommended temperature 10 – 12°C

### ANALYSIS

Alcohol: 19 % vol. | Baumé: 4,1 | pH: 3,64 | Total Ac.: 3,3 g/dm3 | Sugar: 118 g/100 ml

### ALLERGENS

Contains Sulfites

### CAPACITY

750 ml

### EAN

5601247062117

### Winemaker

Nuno Felgar



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