



MATEUS & SEQUEIRA
VINHOS

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



Mateus & Sequeira Vinhos

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