

GRAVURAS DO CÔA RESERVA EDIÇÃO ESPECIAL RED / 2023



GRAPES VARIETIES

80% Touriga Nacional | 20% TINTO Cão

SOIL TYPE

Schist

TASTING NOTES

A wine with a violet-ruby color and aromas of black plum and spices. On the palate, it is balanced, featuring velvety tannins full of character, and offers a long, persistent finish.

VINIFICATION

Hand-harvested, with careful selection of grape plots. Skin maceration and alcoholic fermentation in temperature-controlled stainless steel tanks. Malolactic fermentation carried out in French oak barrels.

AGEING

12 months in French oak barrels

AGEING POTENTIAL

+ 10 YEARS

SERVICE TEMPERATURE

Recommended temperature 15 – 18°C

ANALYSIS

Alcohol: 14,5 % vol. | pH: 3,68 | Ac. Total: 5,2 g/dm³ | Sugars: 0,9 g/dm³

ALLERGENS

Contains Sulfites

CAPACITY

750 ml | 1500 ml

EAN

750 ml – 5601247061165

1500 ml – 5601247611636

Winemaker

Nuno Felgar

Mateus & Sequeira Vinhos

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