



Gravuras do Côa Reserva Special Edition DOC Douro RED / 2019

GRAPE VARIETIES

80% Touriga Nacional | 20% TINTO Cão

SOIL TYPE

Schist

TASTING NOTES

A ruby-violet wine with a black plum aroma harmonized with vanilla and spices. On the palate, it's balanced, with velvety tannins full of character, and a long, lingering finish.

VINIFICATION

Hand-harvested, with careful selection of grape plots. Skin maceration and alcoholic fermentation in temperature-controlled stainless-steel tanks. Post-fermentation maceration followed by malolactic fermentation in French oak barrels.

AGEING

12 months in French oak barrels

AGEING POTENTIAL

+ 10 YEARS

SERVICE TEMPERATURE

Recommended temperature 16 – 18°C

ANALYSIS

Alcohol: 14 % vol. | pH: 3,51 | Ac. Total: 5,4 g/dm³ | Sugars: 0,9 g/dm³

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247061165

Mateus & Sequeira Vinhos

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