

## **GRAVURAS DO CÔA SPECIAL EDITION RESERVE**

HARVEST	CLASSIFICATION	TYPE	CAPACITY
2019	Douro DOC	Red	75 cl
ORIGIN	Upper Douro		
VARIETIES	80% Touriga Nacional   20% Tinto Cão		
SOIL TYPE	Schistose.		
TASTING	Purple-ruby coloured wine, with an aroma of black plum complemented with vanilla and spices. On the palate it is balanced, velvety tannins and full of personality, with a long and persistent finish.		
VINIFICATION	Manual harvesting, with careful selection of vineyards. Skin maceration and alcoholic fermentation in stainless steel vats in controlled temperature. Post-fermentative maceration followed by malolactic fermentation in French oak barrels.		
MATURATION	12 months in French oak barrels.		
ESTIMATED LONGEVITY	10 +		
SERVING	Recommended temperature 16 - 18ºC		
ALCOHOL	14% vol.		
ALLERGENS	Contains Sulfites		

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