



MATEUS & SEQUEIRA
VINHOS

Gravuras do Côa Reserva

RED / 2022



GRAPE VARIETIES

30% Touriga Nacional | 50% Touriga Franca | 20% Tinta Roriz

SOIL TYPE

Schist

TASTING NOTES

Deep ruby color, aroma of black and wild berries, jams and chocolate. Velvety, with great complexity and persistence.

VINIFICATION

Reception of the grapes with total destemming and crushing. Alcoholic fermentation with temperature control in stainless steel tanks. Skin maceration. Complete malolactic fermentation in used French oak barrels.

AGEING

Part of it is aged in French and American oak barrels.

AGEING POTENTIAL

+ 5 YEARS

SERVING TEMPERATURE

Recommended temperature 15 – 17°C

ANALYSIS

Alcohol: 14,5 % vol. | pH: 3,87 | Ac. Total: 4,5 g/dm³ | Sugars: 0,1 g/100 ml

ALLERGENS

Contains Sulfitos

CAPACITY

750 ml

EAN

5601247061325

WINEMAKER

Nuno Felgar

Mateus & Sequeira Vinhos

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