



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. Intense and elegant aroma, marked by black fruit, balsamic notes, and dark chocolate. Excellent volume on the palate, well-balanced, with a persistent finish.

VINIFICATION

Grapes received with total destemming and crushing, followed by temperature-controlled alcoholic fermentation in stainless steel tanks and skin maceration. The wine undergoes full malolactic fermentation in seasoned French oak barrels, enhancing complexity and elegance.

AGEING

Aged partly in French oak barrels and partly in stainless steel tanks, combining complexity with freshness.

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 Sulphites

CAPACITY

750 ml

EAN

5601247061325

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