



**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/dm<sup>3</sup> | Sugars: 0,1 g/100 ml

### ALLERGENS

Contains Sulfites

### CAPACITY

750 ml

### EAN

5601247061325

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