MATEUS & SEQUEIRA
VINHOS

Gravuras do Côa Reserva

WHITE / 2024

GRAPE VARIETIES
Gouveio | Viosinho | Rabigato | Códega do Larinho

SOIL TYPE
Schist

TASTING NOTE
Citrine color with greenish hues. Complex nose of white-fleshed fruit. With tropical fruit notes. Firm entry on the palate with volume and persistence.

VINIFICATION
Grapes are carefully destemmed without crushing, with a light draining of the must. After clarification by decantation, fermentation takes place in temperature-controlled stainless-steel tanks for 25 to 30 days, ensuring aromatic purity, freshness, and elegance.

AGEING
Stainless steel vats

AGEING POTENTIAL
2 a 3 YEARS

SERVING TEMPERATURE
Recommended temperature 8 – 10ºC

ANALYSES
Alcohol: 13 % vol. | pH: 3,29 | Ac. Total: 5,5 g/dm^3 | Sugars: 0,1 g/100 ml

ALLERGENS
Contains Sulfites

NUTRITIONAL TABLE

CAPACITY
750 ml

EAN
5601247062322

WINEMAKER
Nuno Felgar

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