

Gravuras do Côa Reserva

WHITE / 2024



GRAPE VARIETIES

Gouveio | Viosinho | Rabigato | Côdega do Larinho

SOIL TYPE

Schist

TASTING NOTE

Bright citrine color. Complex nose marked by stone fruit. Good attack on the palate, with light oak toast, harmonious and finishing with excellent acidity.

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 – 10°C

ANALYSES

Alcohol: 13 % vol. | pH: 3,29 | Ac. Total: 5,5 g/dm³ | Sugars: 0,1 g/100 ml

ALLERGENS

Contains Sulfites

NUTRITIONAL TABLE

CAPACITY

750 ml



EAN

5601247062322

WINEMAKER

Nuno Felgar

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