



## Gravuras do Côa Reserva

WHITE / 2024

### GRAPE VARIETIES

Gouveio | Viosinho | Rabigato | Códega 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/dm<sup>3</sup> | Sugars: 0,1 g/100 ml

### ALLERGENS

Contains Sulfites

### CAPACITY

750 ml

### EAN

5601247062322

### WINEMAKER

Nuno Felgar

### NUTRITIONAL TABLE



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