

GRAVURAS DO CÔA RESERVA

BRANCO / 2025



GRAPE VARIETIES

Rabigato | Gouveio | Viosinho | Códega do Larinho

SOIL TYPE

Schist

TASTING NOTES

Citrine color. Elegant aroma of white-fleshed fruit and floral notes, finishing with a slight toasty touch from the oak barrel.

Excellent acidity and volume on the palate, with a harmonious and delicate finish.

VINIFICATION

Grapes are fully destemmed, followed by slight draining of the must. Must clarification via settling. Fermentation in temperature-controlled stainless steel tanks for approximately 25 to 30 days.

AGEING

Aged in second- and third-use French oak barrels with *bâtonnage*

AGEING POTENTIAL

2 a 3 YEARS

SERVING TEMPERATURE

Recommended temperature 7 – 10°C

ANALYSES

Alcohol: 13 % vol. | pH: 3,31 | Ac. Total: 5,7 g/dm³ | Sugars: 0,6 g/dm³

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247062322

WINEMAKER

Nuno Felgar

NUTRITIONAL TABLE



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