



GRAVURAS DO CÔA DOC DOURO WHITE / 2025

GRAPES VARIETIES

Gouveio | Viosinho | Rabigato

SOIL TYPE

Schist

TASTING NOTES

Yellow-green color, intense nose with tropical fruit aromas. Citrusy entry on the palate; delicate and highly food-friendly.

VINIFICATION

Grape reception involving total destemming without crushing the berries, followed by low-pressure pressing. Must clarification and steady, controlled alcoholic fermentation.

AGEING

Stainless steel tank with weekly “bâtonnage”.

AGEING POTENTIAL

+ 5 YEARS

SERVICE TEMPERATURE

Recommended temperature 8 – 10°C

ANALYSIS

Alcohol: 12.5 % vol. | pH: 3,25 | Ac. Total: 5,5 g/dm³ | Sugars: 0,91 g/ dm³

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247062124

Winemaker

Nuno Felgar

NUTRITIONAL TABLE



Mateus & Sequeira Vinhos

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