



MATEUS & SEQUEIRA
VINHOS



Gravuras do Côa DOC Douro **WHITE / 2024**

GRAPE VARIETIES

Gouveio | Códrega do Larinho

TYPES OF SOILS

Schist

TASTING NOTES

Greenish-yellow color, intense nose with tropical fruit aromas. Citrusy attack on the palate, delicate and very gastronomic.

VINIFICATION

Reception of grapes with complete destemming and no crushing, followed by low-pressure pressing. Must clarification and regular, controlled alcoholic fermentation.

AGEING

Stainless steel tank with regular batonnage

AGEING POTENTIAL

+ 5 YEARS

SERVING TEMPERATURE

Recommended temperature 10 – 12°C

ANALYSIS

Alcohol: 12.5 % vol. | pH: 3,27 | Ac. Total: 5,7 g/dm³ | Sugars: 0,1 g/100 ml

ALLERGENS

Contains Sulphites

CAPACITY

750 ml

EAN

5601247062124

WINEMAKER

Nuno Felgar

NUTRITIONAL TABLE



Mateus & Sequeira Vinhos

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