

GRAVURAS DO CÔA DOC DOURO

ROSÉ / 2025



GRAPE VARIETIES

Touriga Nacional | Tinta Roriz

SOIL TYPE

Schist

TASTING NOTES

Pale pink color. Fresh aroma of wild berries with floral notes. Excellent acidity on the palate; balanced and smooth. Elegant, fresh, and fruity finish. A good choice to accompany fish and seafood dishes.

VINIFICATION

Grapes are fully destemmed but not crushed, followed by a light draining of the must. Must clarification via settling. Fermentation in temperature-controlled stainless steel tanks for approximately 15 to 20 days.

AGEING

Stainless steel vats

AGEING POTENTIAL

2 YEARS

SERVING TEMPERATURE

Recommended temperature 8 – 10°C

ANALYSES

Alcohol: 12 % vol. | pH: 3,39 | Ac. Total: 5,3 g/dm³ | Sugars: 0,60 g/ dm³

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247063121

WINEMAKER

Nuno Felgar

NUTRITIONAL TABLE



Mateus & Sequeira Vinhos

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