



MATEUS & SEQUEIRA
VINHOS



Gravuras do Côa DOC Douro

ROSÉ / 2024

GRAPE VARIETIES

Touriga Nacional

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 option to accompany fish and seafood dishes.

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 over 15 to 20 days, ensuring purity of aromas and freshness of character.

AGEING

Stainless steel vats

AGEING POTENTIAL

2 YEARS

ERVING TEMPERATURE

Recommended temperature 8 – 10°C

ANALYSES

Alcohol: 12 % vol. | pH: 3,18 | Ac. Total: 6,6 g/dm³ | Sugars: 0,4 g/100 ml

ALLERGENS

Contains Sulfitos

CAPACITY

750 ml

EAN

5601247063121

WINEMAKER

Nuno Felgar

NUTRITIONAL TABLE



Mateus & Sequeira Vinhos

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