



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

SERVING 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 Sulfites

NUTRITIONAL TABLE

CAPACITY

750 ml



EAN

5601247063121

WINEMAKER

Nuno Felgar

Mateus & Sequeira Vinhos

Lugar do Cadão, EN 222 | 5130-602 São João da Pesqueira | Douro-Portugal

T. +351 254484053 (*call to the national fixed network)

e-mail. cadao@sapo.pt | msv@mateussequeiravinhos.com

www.mateussequeiravinhos.com