



MATEUS & SEQUEIRA
VINHOS

Gravuras do Côa Reserva Special Edition DOC Douro
WHITE / 2022



GRAPES VARIETIES

Gouveio | Viosinho | Rabigato

SOIL TYPE

Schist

TASTING NOTES

Greenish yellow, intense floral notes with white fruit and a citrusy sensation. Creamy on the palate, with intense acidity. Long finish.

VINIFICATION

Grapes are received without destemming in a pneumatic press. Gentle pressing followed by static decantation at a low temperature. Alcoholic fermentation begins in stainless steel tanks and ends in second-use French oak barrels. Partial malolactic fermentation occurs in barrels.

AGEING

Aged for 12 months in 400-liter second-use French oak barrels. Aged with weekly bâtonnage.

AGEING POTENTIAL

+ 5 YEARS

SERVICE TEMPERATURE

Recommended temperature 10 – 12°C

ANALYSIS

Alcohol: 12.5 % vol. | pH: 3,06 | Ac. Total: 6,8 g/dm³ | Sugars: 0,83 g/dm³

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247062162

Mateus & Sequeira Vinhos

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