



**MATEUS & SEQUEIRA**  
VINHOS



## Cabeça do Pote Reserva DOC Douro

WHITE / 2024

### GRAPE VARIETIES

Selection of the best grape varieties from Cima Corgo, Baixo Corgo, and Douro Superior – Rabigato | Gouveio | Viosinho | Códega do Larinho

### SOIL TYPE

Schist

### TASTING NOTES

White with a citrine color, fruity, exotic, balanced and persistent aroma.

### VINIFICATION

Grapes are completely destemmed and uncrushed, followed by a slight draining of the pulp. The must is clarified by decantation. Fermentation takes place in temperature-controlled stainless-steel tanks for approximately 25 to 30 days. Partial aging takes place in used barrels.

### AGEING

Stainless steel tanks

### AGEING POTENTIAL

2 a 4 YEARS

### SERVICE TEMPERATURE

Recommended temperature 8 – 12°C

### ANALYSIS

Alcohol: 12,5 % vol. | pH: 3,35 | Ac. Total: 5,1 g/dm<sup>3</sup> | Sugars: 0,1 g/100 ml

### ALLERGENS

Contains Sulfites

### CAPACITY

750 ml

### EAN

5601247022326

### WINEMAKER

Nuno Felgar

### NUTRITIONAL TABLE



**Mateus & Sequeira Vinhos**

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