



**MATEUS & SEQUEIRA**  
VINHOS

## **GRAVURAS DO CÔA SUPERIOR** TINTO / 2023



### GRAPE VARIETIES

60% Touriga Nacional | 30% Touriga Franca | 10% Tinta Amarela

### SOIL TYPE

Schist

### TASTING NOTES

It has a red color, aromas of ripe fruit and black cherry. In the end, it emerges with slight smoky notes from the barrel. Robust and firm, it clearly demonstrates the potential of this 'Terroir' that challenges us so much.

A wine to drink now or to keep in the cellar and appreciate its evolution.

### VINIFICATION

Reception of the grapes with total destemming and crushing. Alcoholic fermentation with temperature control in stainless steel tanks. Skin maceration. Complete malolactic fermentation in used French oak barrels.

### AGEING

Stainless steel tank and used French and American oak barrels.

### AGEING POTENTIAL

+ 5 YEARS

### SERVING TEMPERATURE

Recommended temperature 15 – 17°C

### ANALYSIS

Alcohol: 15 % vol. | pH: 3,66 | Ac. Total: 5.4 g/dm<sup>3</sup> | Sugar: 0,1 g/100 ml

### ALLERGENS

Contains Sulfitos

### CAPACITY

750 ml

### EAN

5601247061240

### Winemaker

Nuno Felgar

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