

GRAVURAS DO CÔA SUPERIOR

TINTO / 2023



GRAPE VARIETIES

Touriga Nacional | Touriga Franca | Tinta Roriz

SOIL TYPE

Schist

TASTING NOTES

Deep ruby color, intense and complex aroma with hints of forest fruit and black berries. Evident toasty oak with sweet and smoky notes. On the palate, it presents excellent volume, balanced tannins, and a long, pleasant finish. A wine to drink now or to 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

+ 3 YEARS

SERVING TEMPERATURE

Recommended temperature 12 – 18°C

ANALYSIS

Alcohol: 15 % vol. | pH: 3,66 | Ac. Total: 5.5 g/dm³ | Sugar: 0,1 g/100 ml

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247061240

Winemaker

Nuno Felgar

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