



MATEUS & SEQUEIRA
VINHOS



GRAVURAS DO CÔA DOC - Douro Superior **WHITE - 2024**

GRAPE VARIETIES

40% Rabigato | 40% Códèga do Lariño | 20% Arinto

TYPES OF SOILS

Schist

TASTING NOTES

Citrine color. Elegant aroma with floral notes and white-fleshed fruit, slight toasting from the oak barrel.

On the palate, excellent acidity and volume, with a harmonious and delicate finish.

VINIFICATION

The grapes are received with total destemming and without crushing, followed by gentle pressing and static decantation at low temperatures. Fermentation takes place in stainless steel tanks with controlled temperatures, and in the final fermentation phase, they are aged in French oak barrels.

AGEING

9 months in second and third-year French oak wood, with weekly bâtonnage.

AGEING POTENTIAL

+ 3 YEARS

SERVING TEMPERATURE

Recommended temperature 10 – 12°C

ANALYSIS

Alcohol: 12,6 % vol. | pH: 3,18 | Ac. Total: 6,4 g/dm³ | Sugars: 0,60 g/dm³

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247622243

WINEMAKER

Nuno Felgar

NUTRITIONAL TABLE



Mateus & Sequeira Vinhos

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

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

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

www.mateusesequeiravinhos.com