

WHITE

Palato do C^oa Colheita Branco

2025



VINTAGE

2025

ALCOHOL

12.5 %

RESIDUAL SUGAR

< 2 g/L

CELLARING

Develops over the next 4 years

GRAPE VARIETIES

Rabigato · Viosinho · C^odega do Larinho

TOTAL ACIDITY

5.0 g/L (tartaric acid)

SERVING

7–10 °C

PRODUCTION

20,000 bottles

AROMA

Citrus · white fruit · floral

FINISH

Long and saline

PALATE

Fresh · mineral · precise

FOOD PAIRING

Fish, seafood, light dishes and sushi