

ENTRY RANGE · WHITE

Vinhas do C^oa Branco

2025



VINTAGE
2025

ALCOHOL
12.5 %

RESIDUAL SUGAR
< 2 g/L

CELLARING
Best enjoyed over the next few years

GRAPE VARIETIES
Rabigato · Viosinho

TOTAL ACIDITY
5.6 g/L (tartaric acid)

SERVING
7–10 °C

PRODUCTION
13,000 bottles

AROMA

Tropical fruit · mineral

FINISH

Very fresh

PALATE

Fresh · citrus

FOOD PAIRING

Aperitif, fish, seafood and white meats