



PALATO

DO CÔA

GRANDE RESERVA 2014

REGION

DOURO DOC — Vila Nova De Foz Côa, Muxagata

GRAPE VARIETIES

Old vines - Mix of traditional varieties on the same plots

ALCOHOL

14% vol.

PRODUCTION

3.500 Bottles 0,75 Lt 200 Bottles 1,5 Lt

ACIDITY

5,4 gr/lit (tartaric acid)

WINEMAKER

Carloto Magalhães

SUGAR

< 2 Gr/ Lt

VINIFICATION

Manual triage is undertaken on a sorting table after which the grapes are de-stemmed and gently crushed. The grapes are relayed to the fermentation vats by a gravity process. Fermentation taking place between 26 – 28 ° C. Maceration is very gentle and aimed at producing a wine intended for earlier drinking. Aged 18 months in french oak barrels.

TASTING NOTES

Very elegant, complex and intense. Aromas of wild berry fruits, spices, dark chocolate and vanillin. A beautifully balanced wine, the rich, full bodied palate has intense rich berries and spice flavours elegantly integrated with fine grained tannins.

CONSUMPTION

Ready for drinking now, its wonderful structure and great length suggest serious aging potential. Ideally serve between 16–18 °C. Try it with meat grilled, soft chese, etc.