



PALATO

DO CÔA

RESERVA TINTO . RED 2016

REGION

DOURO DOC — Vila Nova De Foz Côa, Muxagata

GRAPE VARIETIES

Touriga Nacional, Touriga Franca, Alicante Bouschet

ALCOHOL

14% vol.

PRODUCTION

10.000 Bottles 0,75 Lt and 900 Bottles 1,5 Lt

ACIDITY

5,7 gr/lit (Ac. tartárico)

WINEMAKER

Carloto Magalhães

SUGAR

0,6 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 concentrated, complex with a prevalence of floral notes, such as violet, black fruits with balsamic oak notes. Full bodied, mature and silky tannins. The character of the upper Douro Valley is revealed in the persistent and complex finish of this wine.

CONSUMPTION

Ready for drinking now, although it has the ageing potential to develop further in bottle for a few more years. Ideally serve between 16 – 18 °C. Try it with meat grilled, etc.