

VINHAS DO COA

VINHO BRANCO . WHITE WINE 2018



REGION

DOURO DOC — Vila Nova De Foz Côa, Muxagata

GRAPE VARIETIES

Rabigato and Viosinho

ALCOHOL

12,5% vol.

PRODUCTION

13.000 Bottles 0,75 Lt

ACIDITY

5,2 gr/lt (tartaric acid)

WINEMAKER

Carloto Magalhães

SUGAR

< 2 Gr/ Lt

VINIFICATION

The grappes were softly crushed after de-stemming, and some contact with the skins followed in order to extract desirable aroma compounds. Fermentation got under way in stainless steel vats at a controlled temperature of 16-18 °C so as to retain the primary aromas.

TASTING NOTES

Wonderfully fresh summer and tropical fruits, very crisp and satisfying in the mouth with hints of green apples, finishing with an attractive citrus acidity, vibrant and appealing.

CONSUMPTION

Ready for immediate consumption, ideally serve between 8 – 10°C. Try it with grilled fish, shellfish, cold salads, etc.