

VINHOS DO COA

VINHO TINTO . RED WINE 2017



REGION

DOURO DOC — Vila Nova De Foz Côa, Muxagata

GRAPE VARIETIES

Touriga Nacional, Touriga Franca, Tinta Roriz

ALCOHOL

13,5% vol.

PRODUCTION

10.000 Bottles 0,75 Lt

ACIDITY

5 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 24 – 26 ° C. Maceration is very gentle and aimed at producing a wine intended for earlier drinking.

TASTING NOTES

Deep red, ruby colour. Wonderfully aromatic, showing typical violet scents, the hallmark of the Touriga Franca. In the palate, fresh, vibrant plummy fruit, well rounded by the balanced wood integration.

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.