

QUINTA DE COTTAS DOURO

LBV PORT COTTAS

Type

DOC PORTO

Grape Varieties

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinto Cão

Vinification

Totally destemmed and crushed grapes, followed by a slow fermentation with temperature control up to 27°C degrees. Aged in large oak vats. The wine had a soft filtration and bottling in September 2017.



Tasting notes

Cottas LBV Port is the perfect match with cheeses or rich chocolate desserts, cakes with red and black fruit jams, cheeses, ice-cream, Tiramisú or as a digestive. It can also be enjoyed alone, slightly chilled.

Analysis

Alcohol: 19,5% vol

pH: 3,63

Total acidity: 4,10 g/L

Residual sugar: 97 g/L

Enology

Manuel Vieira