

QUINTA DE COTTAS DOURO

RED COTTAS

Type

DOC DOURO Red

Grape Varieties

Touriga Franca, Touriga Nacional and Tinto Cão

Grape Origin

The grapes came from our owned and directly explored vineyards located in Cima Corgo.

Vinificação

The harvest is manually to boxes of 25 kg. The grapes are selected, de-stemmed and crushed at the cellar entrance. A controlled temperature fermentation process follows. After the alcoholic fermentation it follows the natural malolactic fermentation, keeping the wine at about 20°C.

Ageing

About 30% of the lot is matured for 6 months in French and American oak barrels



Tasting notes

The nose of this wine is bold and fresh with aromas of blackberry, black currant and toasted cinnamon. The taste is pleasantly generous, sweet and creamy with fine tannins and an excellent volume. Long finish marked by the fruit. A very nice wine for a casual consumption.

Analysis

Alcohol: 13% vol

pH: 3,52

Total acidity: 4,7 g/L

Residual sugar: 0,6 g/L

Enology

Manuel Vieira