

# QUINTA DE COTTAS DOURO

## RED RESERVE COTTAS

### Type

DOC DOURO Red

### Grape Varieties

Touriga Nacional, Touriga Franca, Tinta Roriz e 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

In new french oak 225 liters barrels where it matures about 12 months.



### Tasting notes

A wine with lots of color, opaque, with great aromatic intensity dominated by blackberries, blackberry jelly, rosemary and floral notes of Touriga Nacional all in a fruit of very good quality. The taste is pleasantly strong with a juicy acidity and tannins well framed. An intense red wine, powerful and elegant at the same time.

### Analysis

Alcohol: 13,5% vol

pH: 3,64

Total acidity: 4,5 g/L

Residual sugar: 0,6 g/L

### Enology

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