

# QUINTA DE COTTAS DOURO

## RED SELECTION 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

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



### Tasting notes

Great aromatic intensity marked by ripe cherry and balsamic well integrated with violet notes. Fresh, elegant, well balanced with a long finish where emerge the aromas present in the nose.

### Analysis

Alcohol: 14% vol

pH: 3,48

Total acidity: 5,4 g/L

Residual sugar: 0,8 g/L

### Enology

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