

QUINTA DE COTTAS DOURO

SPARKLING TINTO CÃO COTTAS

Type

DOC DOURO

Grape Varieties

Tinto Cão

Grape Origin

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

Vinificação

Manual harvest for boxes of 25 kg. After selection, the grapes are lightly pressed in order to extract as little coloring matter as possible, followed by decantation by cold for 48 hours. The alcoholic fermentation takes place in stainless steel tanks with temperature control. This sparkling wine is elaborated through the classical method, ie the second fermentation is made in the bottle for later dégorgement which in this case was made in October 2018.



Tasting notes

This wine presents cookies notes from the bottle stage, floral notes and minerality. Sparkling, bulky, complex, elegant and with a very balanced acidity presenting a surprisingly long finish marked by the evolution notes in the bottle. It is a gastronomic sparkling wine.

Analysis

Alcohol: 12,5% vol

pH: 3,28

Total acidity: 5,82 g/L

Residual sugar: 2,9 g/L

Enology

Manuel Vieira