

QUINTA DE COTTAS DOURO

TAWNY PORT COTTAS

Type

DOC PORTO

Grape Varieties

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

Vinification

Totally destemmed grapes,
followed by a slow fermenta-
tion with temperature control
up to 28°C degrees. The wine
had a soft filtration.



Tasting notes

The Cottas Tawny Port is a blend selected and ma-
tured in small oak vats. The aroma is a perfect
combination of ripe fruit
with dry fruit and cinnam-
mon. Ready to drink, this
top quality Tawny goes
perfectly with less-sweet
desserts. It can also be
enjoyed on its own as an
aperitif, slightly chilled.

Analysis

Alcohol: 19,5% vol

pH: 3,30

Total acidity: 4,45 g/L

Residual sugar: 97 g/L

Enology

Manuel Vieira