

QUINTA DE COTTAS DOURO

WHITE CELLARET COTTAS

Type

DOC DOURO

Grape Varieties

Rabigato, Viosinho e Arinto

Grape Origin

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

Vinification

Manual harvest for boxes of 25 kg, selected, de-stemmed and pressed at the cellar entrance.

After static decanting at low temperatures the wort is sent to french oak barrels where it ferments and steams for about 6 months, subject to a "battonnage" period, after which it is bottled, followed by a prolonged stage of ageing in bottle.



Tasting Notes

Citrus yellow pale color. This wine presents a great character with mineral notes and intense citrus aromas with great complexity. On palate, it reveals a great elegance with a vibrant acidity and excellent balance with a powerful and surprising end.

Analysis

Alcohol: 13% vol

pH: 3,16

Total acidity: 5,4 g/L

Residual sugar: 2,1 g/L

Enology

Manuel Vieira