

QUINTA DE COTTAS DOURO

WHITE COTTAS

Type

DOC DOURO

Grape Varieties

Arinto, Viosinho and Gouveio

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 clarification of the wort by low temperature static decantation method for a period of about 24 hours, the wort ferments in stainless steel tanks with temperature control to about 16 °C.



Tasting Notes

Citrus yellow pale color with a very attractive aroma with notes of ripe tropical fruit and minerality. The palate shows a great freshness, persistence, balance and elegance. A fresh white wine to drink without hesitation.

Analysis

Alcohol: 13% vol

pH: 3,26

Total acidity: 5,3 g/L

Residual sugar: 0,7 g/L

Enology

Manuel Vieira