

QUINTA DE COTTAS DOURO

WHITE PORT COTTAS

Type

DOC PORTO

Grape Varieties

Gouveio, Malvasia Fina,
Moscatel Galego,
Rabigato, Viosinho and
Códega do Larinho

Vinification

Totally destemmed and
crushed grapes, followed by
a slow fermentation with skin
contact. Fermentation tem-
perature controlled up to 22°C
degrees. The wine had a soft
filtration.



Tasting notes

The Cottas White Port is
a blend of selected young
ports matured in large
oak vats "tonels" keeping
a young, fruity character.
Brilliant golden color with
a sweet and fresh palate,
interacting perfectly with
the spirit which in turn
gives a superb structure to
the wine. Ready to drink, it
can be enjoyed on its own
or as an aperitif or
digestive.

Analysis

Alcohol: 19,5% vol
pH: 3,43
Total acidity: 3,49 g/L
Residual sugar: 99 g/L

Enology

Manuel Vieira