

QUINTA DE COTTAS DOURO

WHITE RESERVE COTTAS

Type

DOC DOURO

Grape Varieties

Rabigato, Arinto e Viosinho

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 of the wort at low temperature for a period of about 24 hours the clarified wort is sent to stainless steel tanks where the fermentation starts and proceeds until about 1050 of density, at which point it is transferred into barrels of French oak where the alcoholic fermentation ends and follows a period of "battonnage" of about 7 months on lees.



Tasting Notes

Citrus yellow pale color with a great aromatic delicacy dominated by minerality and the very well integrated wood. The palate shows a great volume, great freshness and a very long finish. A unique white wine, delicate acidity and great balance.

Analysis

Alcohol: 13% vol

pH: 3,19

Total acidity: 5,8 g/L

Residual sugar: 1,2 g/L

Enology

Manuel Vieira