



*Quinta do Côtto is one of the oldest wine estates in the Douro region. This wine derives from a selection of the best varieties in our sub-region.*

**REGION**  
DOC Douro

**SUB REGION**  
Baixo-Corgo

**VINTAGE**  
2023

**GRAPE VARIETIES**  
Arinto, Rabigato & Viosinho

**SOIL**  
Xist

**VITICULTURE**  
Grapes come from a selection of plots on the estate, located between 350 and 440 metres above sea level and with different exposures. All the grapes are harvested by hand.

**VINIFICATION**  
Pressing of destemmed grapes in a pneumatic press. After cold decanting, fermentation takes place in stainless steel vats with temperature control; ageing in stainless steel vats with light battonage for 6 months.

**TASTING NOTES**  
Côtto Branco is a great example of the Douro's potential for producing white wines that combine freshness and complexity, faithfully reflecting the region's unique terroir. Citrus in colour, this wine reveals a subtle elegance on the nose, where delicate notes of citrus fruit combine with nuances of graphite. On the palate it confirms aromatic subtlety, with citrus and mineral notes that unfold in layers of complexity. The vibrant freshness of this wine offers perfect support, providing a long and incredibly pleasant finish.

ANALYSIS		
Alcohol/Volume	Total Acidity	Reducing Sugars
13%	5,9g/L	2g/L

**AVAILABLE FORMATS**  
0,75cl