

QUINTA DO CÔTTO
RESERVA RED



A Reserva originating from the Quinta do Côtto vineyards that aims to highlight the unique characteristics of the Baixo Corgo sub-region in the production of elegant, balanced and gastronomic wines.

REGION
DOC Douro

SUB REGION
Baixo-Corgo

VINTAGE
2022

GRAPE VARIETIES
Touriga Nacional, Touriga Franca, Tinta Roriz & Sousão

SOIL
Xist

VITICULTURE
Grapes came from a vineyard between 30 and 50 years old, planted in a traditional system on the left bank of the Corgo river. All the grapes are harvested by hand into 12kg boxes.

VINIFICATION
After total destemming and light crushing, the grapes were transferred to stainless steel vats where they fermented at a controlled temperature with macerations lasting between 8 and 12 days. The wine aged in both new and 1 year old French oak barrels for 15 months.

TASTING NOTES
Intense ruby colour. On the nose, it starts off discreetly, evolving into a complex profile, with vibrant aromas of red fruit, balsamic nuances and hints of woodland, harmonised with delicate spicy notes and a subtle toasted touch. On the palate, it stands out for its freshness and balance, with silky tannins that give it elegance and depth. The finish is long and enveloping, leaving a marked aromatic persistence.

ANALYSIS		
Alcohol/Volume	Total Acidity	Reducing Sugar
13,@%	5,5h/L	5,7g/L

AVAILABLE FORMATS
0,75cl

PART OF WINESTONE

