

QUINTA DO CÔTTO
RESERVA BRANCO

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DO
CÔTTO



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. Aged for 4 months in French oak barrels.

REGION
DOC Douro

SUB REGION
Baixo-Corgo

VINTAGE
2023

GRAPE VARIETIES
Arinto, Rabigato & Viosinho

SOIL
Xist

VITICULTURE
Vineyards in integrated production, grapes harvested by hand.
Vineyard age: between 20 and 25 years old

VINIFICATION
The destemmed grapes are pressed in a pneumatic press. After cold decanting, part of the fermentation takes place in temperature-controlled stainless steel vats and around 40 per cent of the blend ends up in French oak barrels. It was aged for around 4 months in barrels and a period of battonage.

TASTING NOTE
Côtto Reserva White has a bright yellow-green colour. On the nose, it is delicate and complex, with a discreet fruity character, where citrus and ripe white fruit notes stand out, harmoniously integrated with elegant smoky touches from the wood, which further enhance its aromatic complexity. On the palate, it's vibrant and fresh, with an enveloping volume that gives it surprising unctuousness and precision. The finish is harmonious, persistent and long, leaving a lasting impression of balance and finesse.

ANÁLISE		
Alcoholic Content	Acidity	Reducing Sugar
13%	5,6g/L;ph:3,46	0,69g/L

AVAILABLE FORMATS
0,75cl

PART OF WINESTONE

