



COUQUINHO SUPERIOR COLHEITA / Douro / White / 2020
Controlled Denomination of Origin: DOC - Douro

GRAPE VARIETIES: Viosinho, Rabigato and Gouveio

WINEMAKING: The grapes were harvested by hand, at their ideal point of ripeness in order to obtain the best polyphenol and aroma concentrations.

AGEING: 20% of the blend partially fermented in french oak barrels, increasing the wine's richness and complexity.

BOTTLING: May 2021

TASTING NOTES: With a citrus color, the wine initially presents good floral notes, citrus and a sense of the tropics and later evolving to notes of minerality. In the mouth, it is fresh, with a good fruit character and volume, intense and persistent. All in all, it is elegant and well structured, revealing good gastronomic aptitude, particularly for shellfish, fish stew or Asian curry as well as to go along with cooked fish and white meats. Recommended service temperature between 8 and 10°C.

ANALYTICAL PARAMETERS:

Alcohol: 12,0 (%/v - 20°)

pH: 3,00

Total Acidity: 6,5 g/l (tartaric acid)

Volatile Acidity: 0,3 g/l (acetic acid)

Total Sugar: 0,6 g/l

Contains sulphytes

Batch QCB20



WINEMAKERS: Vítor Rabaçal and João Brito e Cunha