



## COUQUINHO SUPERIOR COLHEITA / DOURO / WHITE / 2023

**CONTROLLED DENOMINATION OF ORIGIN: DOC – DOURO**

**GRAPE VARIETIES:** RABIGATO, VIOSINHO E GOUVEIO.

**WINEMAKING:** THE GRAPES WERE HARVESTED BY HAND, AT THEIR IDEAL MATURATION POINT, LEADING TO GREATER AROMATIC CONCENTRATIONS.

**AGEING:** 30% OF THE BLEND FERMENTED IN FRENCH OAK BARRELS FOR 6 MONTHS, INCREASING THE WINE'S RICHNESS AND COMPLEXITY.

**BOTTLING:** JULY 2024

**TASTING NOTES:** MEDIUM LEMON-YELLOW COLOUR. ON THE NOSE IT PRESENTS SLIGHT NOTES OF LEMON AND ORANGE CITRUS ASSOCIATED WITH SOME MINERALITY, ENDING WITH A TROPICAL TOUCH OF PINEAPPLE. IN THE MOUTH, ITS HIGH ACIDITY CONVEYS A LOT OF FRESHNESS, WITH CITRUS NOTES STANDING OUT. A GOOD FRUIT CHARACTER TROPICAL ASSOCIATED WITH A FEELING OF UNCTUOUSNESS AND SOME PLEASANT TOAST DERIVED FROM ITS AGING IN BARRELS. OVERALL, IT IS ELEGANT AND WELL STRUCTURED, REVEALING A HIGH INTENSITY AND A LONG FINISH.

### **ANALYTICAL PARAMETERS:**

ALCOHOL: 11,5 (%/V -20°)

PH: 3,38

TOTAL ACIDITY: 6,2 (G/L TARTARIC ACID)

VOLATILE ACIDITY: 0,21 (G/L ACETIC ACID)

TOTAL SUGAR: 0,6 G/L

CONTAINS SULPHITES

BATCH: QCCB23

**WINEMAKER:** VICTOR RABAÇAL