



## COUQUINHO RESERVA / DOURO / WHITE / 2024

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

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

**WINEMAKING:** GRAPES FROM THE PINHAL DO DOURO AND PINHAL DO NORTE AREAS, WHOSE AVERAGE ALTITUDES ARE AROUND 600 METERS. THEY WERE TRANSPORTED IN BOXES WITH A CAPACITY OF 22 KG AND WERE HARVESTED BY HAND, AT THEIR IDEAL POINT OF RIPENESS, LEADING TO GREATER AROMATIC CONCENTRATIONS. AFTER TOTAL DESTEMMING, IT WAS GENTLY PRESSED AND THEN TRANSFERRED TO STAINLESS STEEL VATS WHERE FERMENTATION TOOK PLACE AT LOW TEMPERATURES, TO PRESERVE THE CHARACTER OF THE GRAPE VARIETIES.

**AGEING:** THE BATCH AGED FOR 6 MONTHS IN FRENCH OAK BARRELS AND THEN AGED IN BOTTLE FOR 12 MONTHS.

**BOTTLING:** JULY 2025

**TASTING NOTES:** DEEP LEMON-YELLOW COLOUR. ON THE NOSE IT PRESENTS CITRUS NOTES OF LEMON WITH A TROPICAL HINT OF PINEAPPLE, AND SLIGHT SENSATIONS OF VANILLA AND TOASTED WOOD, DUE TO ITS AGEING IN BARRELS. IN THE MOUTH, ITS ACIDITY TRANSMITS FRESHNESS, WITH VARIETAL FRUIT VERY PRESENT, ASSOCIATED WITH A ROUND AND UNCTUOUS MOUTH VOLUME, WITH A PERSISTENT FINAL TOUCH. OVERALL, IT IS ELEGANT AND WELL STRUCTURED, REVEALING A HIGH INTENSITY AND A LONG FINISH.

**ANALYTICAL PARAMETERS:**

ALCOHOL: 12,0 (%/V -20°)

PH: 3,33

TOTAL ACIDITY: 5,8 (G/L TARTARIC ACID)

VOLATILE ACIDITY: 0,24 (G/L ACETIC ACID)

TOTAL SUGAR: 0,6 G/L

CONTAINS SULPHITES

BATCH: QCRB24

**WINEMAKER:** VICTOR RABAÇAL

