



COUQUINHO 1º ENSAIO RESERVA / DOURO / WHITE / 2020

CONTROLLED DENOMINATION OF ORIGIN: DOC – DOURO

GRAPE VARIETIES: VIOSINHO, RABIGATO AND GOUVEIO.

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

AGEING: THE BATCH AGED FOR 6 MONTHS IN FRENCH OAK BARRELS.

BOTTLING: MAY 2021

TASTING NOTES: STRONG LEMON-YELLOW COLOUR. ON THE NOSE IT HAS SLIGHT CITRIC NOTES OF LEMON WITH A SMOKY HINT OF TOASTED WOOD, LIGHT SENSATIONS OF VANILLA AND BUTTER DUE TO ITS BARREL AGEING. IN THE MOUTH, ITS ACIDITY CONVEYS FRESHNESS, MINERALITY, WITH A GOOD FRUIT CHARACTER ASSOCIATED WITH A ROUND AND UNCTUOUS MOUTH VOLUME AND A CRUNCHY FINAL TOUCH. OVERALL, IT IS ELEGANT AND WELL-STRUCTURED, REVEALING HIGH INTENSITY WITH A LONG AND PERSISTENT FINISH.

ANALYTICAL PARAMETERS:

ALCOHOL: 12,0 (%/V -20°)

PH: 3,44

TOTAL ACIDITY: 5,6 (G/L TARTARIC ACID)

VOLATILE ACIDITY: 0,2 (G/L ACETIC ACID)

TOTAL SUGAR: 0,6 G/L

CONTAINS SULPHITES

BATCH: QCBR20

WINEMAKER: VICTOR RABAÇAL

