



COUQUINHO SUPERIOR COLHEITA / DOURO / WHITE / 2022

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 2023

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: 12,0 (%/V -20°)

PH: 3,29

TOTAL ACIDITY: 5,9 (G/L TARTARIC ACID)

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

TOTAL SUGAR: 0,9 G/L

CONTAINS SULPHITES

BATCH: QCCB22

WINEMAKER: VICTOR RABAÇAL