

Arribas do Côa

White Reserva Rabigato

VINTAGE

2023

DENOMINATION OF ORIGIN

Douro

GRAPE VARIETIES

Rabigato

TERROIR

Region: Douro Superior
Location: Vila Nova de Foz Côa
Climate: Mediterranean/Continental
Altitude: 320-380 m and 450-500 m
Soil: Schistous

HARVEST

Made in a traditional and non-mechanical way, the grapes are transported in small boxes and subject to meticulous selection

AGEING

The wine aged in French oak barrels for 9 months, throughout this period it was regularly tested

TASTING NOTES

Color: Pale lemon-yellow. Clear with vivacity.
Aroma: Complex and elegant. Ripe fruit and cheerful citrus notes.
Taste: Broad and enveloping, velvety texture, citrus notes reappear in a mature and fruity ending.

STORAGE AND CONSUMPTION

The bottles must lie flat, with the wine in contact with the cork, in a cool place with some humidity. This wine should be consumed at a temperature of 10°C.

FOOD PAIRING

Goes well with white meat, fish, seafood, mushrooms, vegetarian/vegan food, salads and light cheeses

ANALYSIS

Alcohol: 14% Vol.
Acidity: 5,6 g/l
Volatile Acidity: 0,26 g/l
pH: 3,33
Total Sugars (Glu+Frut): 1 g/l
Total SO₂: 97 mg/l

PRODUCTION

1260 bottles 0,75cl

WINEMAKING CONSULTANT

Mateus Nicolau de Almeida

