



CORTES DO TUA

DOURO VALLEY • WINES



CORTES DO TUA RESERVA

White 2017

METEOROLOGICAL CONDITIONS

2017 was characterized by an atypical climatic, with a hot and very dry summer.

The climate induced an advance of the vegetative cycle of about one month compared to the average. The harvest began in 12 of august.

ORIGIN OF THE GRAPES

Cortés do Tua is a blend of grapes from the Viosinho, Rabigato, Códèga de Larinho and Gouveio varieties, from vineyards with more than 30 years, located at a height of 700m in Pombal de Ansiães.

WINEMAKING AND AGING

Vinified in stainless steel vats for 30 days at controlled temperatures between 10 ° and 12 ° C. Ageing: in a French oak barrels for 8 months.

TASTING NOTES 2016

Cortés do Tua is a white reserve of fine apricot, vineyard peach aroma and green apple. Mineral mouth with white pulp fruit, balanced between granite acidity and an elegant structure. The wood is well integrated, leaving the freshness and the fruit to stand out.

WINEMAKERS

Duarte da Costa e Ana Isabel Almeida

CHEMICAL ANALYSES

Alcohol: 14%vol.

Total Acidity: 5,6 g/l

Volatile acidity: 0.5 g/l

pH: 3.18

Total sugars: <0,6 g/l

CONSERVATION

Dark and cool place (12o C to 14o C), in horizontal position with minimum vibration. Consume between 4 to 6 years.

SERVICE

At a temperature of 12o C.