QUINTA DO CUME
DOURO

Quinta do Cume Gouveio 2021



REGION: Douro

SOIL: Schist

VARIETIES: 100% Gouveio

QUANITY: 1410 bottles

BOTTLING DATE: June 2022

ALCOHOL: 13%

pH: 3.24

TOTAL ACIDITY: 5.9 g/L

VOLATILE ACIDITY: 0,2 g/L

RESIDUAL SUGAR: 0,6 g/L

VINIFICATION: In stainless steel vats with

fermentation temperature at 16ºC.

Finished fermentation in new and used French oak barrels.

AGEING: 6 months in French oak casks of 225L

TASTING NOTES: Complex and elegant wine, with citrus and stone fruit with a well-incorporated acidity. The wine also has spicy aromas, the result of partial fermentation and aging in French oak barrels.

A wine with a gastronomic and harmonious profile, with a good storage capacity.

WINEMAKER: Jean-Hugues Gros & Frederico Cudell Tenreiro