PALATO
do Côa

DOURO SUPERIOR · PORTUGAL

SINGLE VINEYARD

Vinha da Migalha Tinto

2017



Photograph of the 2016 edition (1,240 bottles). The wine on offer is the 2017 harvest, 1,240 numbered bottles.

VINTAGE 2017	GRAPE VARIETIES Red varieties from old vines (+60 years)
ALCOHOL 14 %	TOTAL ACIDITY 5.1 g/L
RESIDUAL SUGAR < 1.0 g/L	SERVING 16–18 °C
CELLARING Long-term cellaring	PRODUCTION 1,240 bottles
EAN 0.75 L 5600747799486	

WINEMAKING AND AGEING

Fully destemmed grapes, fermented in a stainless-steel lagar at controlled temperature, with treading and gentle pump-overs. Aged for 36 months in new and used French oak barrels and two years in bottle before release.

AROMA

Red fruit · rockrose · mineral

PALATE

Elegant · deep · silky tannins

FINISH

Long and persistent

FOOD PAIRING

Game, aged meats and long-matured cheeses

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