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COOPERATIVA  
DE TREVÕES, C.R.L.

## **Cupae Tinto Douro – DOC- Reserva 2013**



**Grape Varieties: Touriga Nacional 30%, Tinta Roriz 25%, Touriga Franca 30%, Tinta Da Barca 15%**

**Vinification: Pelicular fermentation at controlled temperatures of 23-25 C for 5 days, with a stage of 12 months in american oak barrels**

**Analysis: %Alc/vol : 13.5%  
Tartaric acid: 5.2gm/dm<sup>3</sup>  
Total sugars: 1.8 gm/dm<sup>3</sup>  
PH: 3.5**

**Tasting Notes:**

**Visual: Clear, limpide and brillante**

**Color: Ruby red**

**Nose: aroma of red berry compote, and spices, Mocha and vanilla tranferred from the wood**

**Palate: reveals good structure and complexity with round tannins with a long and persistent finish**

**Consumption notes: May be consumed immediately but will evolve in the bottle for two or more years. May have some deposits. Best if opened 15-20 minutes before consuming.**

**Accompaniments: Ideal to accompany red meats, game, sausages and cured cheeses.**

**Open 15-20 minutes before serving ... 18C**



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## **Cupae Tinto Douro – DOC- Grande Reserva 2014**

**Grape Varieties: Touriga Nacional 40%, Tinta Roriz 25%, Touriga Franca 20%, Tinta Da Barca 15%**

**Vinification: Pelicular fermentation at controlled temperatures of 23-25 C for 10 days, with a stage of 16 months in american oak barrels**

**Analysis: %Alc/vol : 14.5%  
Tartaric acid: 5.1gm/dm<sup>3</sup>  
Total sugars: 3.0 gm/dm<sup>3</sup>  
PH: 3.67**

**Tasting Notes:**

**Visual: limpide and brillant**

**Color: Ruby red**

**Nose: aroma of red fruit compote, spices, Mocha and vanilla tranferred from the wood**

**Palate: reveals good structure and complexity with round tannins with a long and persistent finish**

**Consumption notes: May be consumed immediately but will evolve in the bottle. May have some deposits. Best if opened 15-20 minutes before consuming.**

**Accompaniments: Ideal to accompany red meats, game, sausages and cured cheeses.**





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## **Curtinho Tinto Douro -2015**

**Grape Varieties: Touriga Nacional 10%, Tinta Roriz 40%, Touriga Franca 35%, Tinta Barocca 15%**

**Vinification: Fermentation at controlled temperatures of 23-25 C, with a stage of 9 months in french oak barrels**

**Analysis: %Alc/vol : 14%  
Tartaric acid: 5.3 gm/dm<sup>3</sup>  
Total sugars: 1.3 gm/dm<sup>3</sup>  
PH: 3.52**

**Tasting Notes:**

**Visual: Clear, limpide and brillante**

**Color: Ruby red**

**Nose: red fruit, with nuance of spices, coco and vanilla**

**Palate: reveals good structure and volume in mouth, firm and well balanced tannins with a long and persistent finish**

**Consumption notes: May be consumed immediately but will evolve in the bottle for two or more years. May have some deposits. Best if opened 15-20 minutes before consuming.**

**Accompaniments: Ideal to accompany red meats, game, sausages and cured cheeses.**





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## **Cupae Branco Douro –2016**

**Grape Varieties: Codega Do Larinho 30%, Malvasia Fina 40%, Rabigato 30%**

**Vinification: Pelicular fermentation in stainless steel vats at controlled temperatures of 16-17 C, with a stage of 5 months in contact with the lees and french oak to guaranty a better complexity.**

**Analysis: %Alc/vol : 13.%  
Tartaric acid: 4.8 gm/dm<sup>3</sup>  
Total sugars:.2.06gm/dm<sup>3</sup>  
PH: 3.39**

**Tasting Notes:**

**Visual: Clear, limpide and brillante**

**Color: citrine**

**Nose: notes of tropical fruit and floral scent**

**Palate: creamy, good acidity and texture that gives it an intense final in the mouth**

**reveals good structure and complexity with round tannins with a long and persistent finish**

**Consumption notes: May be consumed immediately but will keep for two or more years in controlled environment.**

**Accompaniments : Ideal to accompany fish, sea foods, white meats, and cheeses.**

