

Cadão DOC Douro Reserva
RED / 2023



GRAPE VARIETIES

40% Touriga Franca | 20% Touriga Nacional | 20% Tinta Francisca | 10% Tinta Roriz | 10% Sousão

SOIL TYPE

Schist

TASTING NOTES

Ruby red in color. The aroma is marked by ripe fruit and berries, with a light toasty note from its aging in barrels. On the palate, it is velvety with well-polished tannins, finishing with a long and pleasant aftertaste.

VINIFICATION

Reception of the grapes with total destemming and crushing. Alcoholic fermentation in stainless steel tanks with temperature control. Careful skin maceration, with manual pump-overs and "délestages". Complete malolactic fermentation in stainless steel tanks.

AGEING

50% French oak and American oak, and 50% in a stainless steel tank.

AGEING POTENTIAL

+ 5 YEARS

SERVICE TEMPERATURE

Recommended temperature 15 – 18°C

ANALYSIS

Alcohol: 14,5 % vol. | pH: 3,65 | Ac. Total: 5,0 g/dm³ | Sugars: 0,1 g/100 ml

ALLERGENS

Contains Sulfites

CAPACITY

750 ml / 1500 ml / 3000 ml / 5000 ml

EAN

750 ml – 5601247031328

1500 ml – 5601247031335

3000 ml - 5601247313419

5000 ml - 5601247313516

WINEMAKER

Nuno Felgar

Mateus & Sequeira Vinhos

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