



MATEUS & SEQUEIRA VINHOS

CADÃO RESERVE RED

HARVEST	CLASSIFICATION	TYPE	CAPACITY
2020	Douro DOC	Red	5lts 1.5lts 750ml

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

SOIL TYPE Schistose.

TASTING Ruby red in colour. Ripe fruit aroma with slight vegetal notes giving freshness to the nose, coconut notes add to the toasted aromas. Mild, harmonious palate as a whole. Well-balanced tannin, bulky and lasting finish.

VINIFICATION Grapes are received completely without stalks and crushed. Regular and controlled alcoholic fermentation in stainless steel vats. Light maceration of the skins with an automatic system assembly. Complete malolactic fermentation in stainless steel vats.

MATURATION 50% French oak, American oak (6 months) and 50% stainless steel vats.

ESTIMATED LONGEVITY 5 years

SERVING Recommended temperature 16 - 18°C

ANALYSES Alcohol: 14.5 % vol.

ALLERGENS Contains Sulfitos

MATEUS & SEQUEIRA VINHOS
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