



MATEUS & SEQUEIRA

VINHOS

CADÃO RESERVA TINTO

COLHEITA	CLASSIFICAÇÃO	TIPO	CAPACIDADE
2022	DOC Douro	Tinto	5lts 1.5lts 750ml

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

TYPE OF SOILS Shale.

TASTING NOTES Ruby red in color. Aroma of ripe fruit with light vegetable notes that give it some freshness on the nose, notes of coconut adding to the toasted aromas. Smooth and harmonious taste as a whole. Round, voluminous and persistent tannin.

VINIFICATION Reception of grapes with total stemming and crushing. Regular and controlled alcoholic fermentation in stainless steel vats. Skin macerations and careful extractions with manual reassembly and delestages. Complete malolactic fermentation in stainless steel vats.

MATURATION 50% French oak, American oak (8 months) and 50% in stainless steel tank.

EXPECTED LONGEVITY 10+ YEARS

SERVICE Recommended temperature 16 - 18°C

ANALYSIS Alcohol: 14.5% vol.

ALLERGENS Contains sulfites

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