



MATEUS & SEQUEIRA
VINHOS

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 color. Aroma of ripe fruit with slight vegetal notes that give it some freshness on the nose, notes of coconut adding to the toasted aromas. Harmonious palate overall. Round, full-bodied and persistent tannins.

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

Lugar do Cadão, EN 222 | 5130-602 São João da Pesqueira | Douro-Portugal

T. +351 254484053 (*Call to the national landline network)

e-mail. cadao@sapo.pt | msv@mateusesequeiravinhos.com

www.mateusesequeiravinhos.com