

CADÃO RESERVE RED

HARVEST	CLASSIFICATION	TYPE	САРАСІТУ
2019	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 - 18ºC		
ANALYSES	Alcohol: 14.5 % vol.		

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