



MATEUS & SEQUEIRA
VINHOS

Cadão PM Old Vines

RED / 2023



GRAPE VARIETIES

Old vines over 50 years old, predominantly composed of grape varieties such as Touriga Franca, Tinta Barroca, Tinta Roriz, Mourisco, Tinta Amarela, Tinto Cão and Tinta da Barca.

SOIL TYPE

Schist

TASTING NOTES

Ruby color. Intense and elegant aroma. Marked by notes of black berries and the toasty aroma of French oak barrels. Full and unctuous on the palate with a very balanced acidity. A persistent finish, suggesting a long life ahead.

VINIFICATION

Reception of the grapes with total destemming and crushing. Alcoholic fermentation with temperature control in stainless steel tanks.

AGEING

Aged for 12 months in 400-liter French oak barrels.

AGEING POTENTIAL

+ 10 YEARS

SERVICE TEMPERATURE

Recommended temperature 15 – 18°C

ANALYSIS

Alcohol: 15,2 % vol. | pH: 3,71 | Ac. Total: 5,3 g/dm³ | Sugars: 1,41 g/ dm³

ALLERGENS

Contains Sulfitos

CAPACITY

750 ml / 1500ml

EAN

750 ml – 5601247311420

1500 ml – 5601247311314

ENÓLOGO

Nuno Felgar

Mateus & Sequeira Vinhos

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