



MATEUS & SEQUEIRA
VINHOS

Cadão DOC Douro PM Old Vines

WHITE / 2021



GRAPE VARIETIES

A small plot of 40-year-old vines located at Quinta da Samarra, at an altitude of 650m, predominantly planted with the grape varieties Códaga do Larinho, Arinto, Rabigato, Donzelinho, and Gouveio Real.

SOIL TYPE

Schist

TASTING NOTES

Golden yellow, deep and complex nose, floral notes, some minerality and slight toastiness, fresh. Elegant on the palate, unctuous with intense and refined acidity. Long finish.

VINIFICATION

The grapes are received with total destemming and without crushing, followed by gentle pressing and static decantation at low temperature. Alcoholic fermentation begins in stainless steel tanks and finishes in French oak barrels.

AGEING

Aged for 18 months in 400-liter French oak barrels. Weekly bâtonnage.

AGEING POTENTIAL

+ 10 YEARS

SERVICE TEMPERATURE

Recommended temperature 12 – 14°C

ANALYSIS

Alcohol: 13,5 % vol. | pH: 3,05 | Ac. Total: 6,9 g/dm³ | Sugars: 1,1 g/dm³

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247321429

Mateus & Sequeira Vinhos

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

T. +351 254484053 (*call to the national fixed network)

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

www.mateusesequeiravinhos.com