

CADÃO PM OLD VINES WHITE WINE

HARVEST 2021	CLASSIFICATION DOC Upper Douro	TYPE White	CAPACITY 75 cl
VARIETIES	Small plot of 40 year old vines located in Quinta da Samarra at 650m altitude with predominance of the varieties Códega do Larinho, Arinto, Rabigato, Donzelinho, Gouveio Real.		
SOIL TYPE	Predominantly schist.		
TASTING	Golden yellow, deep and complex nose, floral, mineral and fresh notes, slight charring. On the palate it is elegant, unctuous with intense and refined acidity. Long finish.		
VINIFICATION	The grapes were completely destemmed without crushing the masses, with soft pressing followed by a static decantation at low temperature. Alcoholic fermentation starts in stainless steel vats and ends in French oak barrels.		
MATURATION	18 months in 400 litre French oak barrels. Weekly Bâttonage.		
ESTIMATED LONGEVITY	10 +		
SERVING	Recommended temperature between 12-14 ^o C		
ALCOHOL	13.5% vol.		

