



Cadão Alvarinho DOC Douro

WHITE / 2024

GRAPE VARIETIES

Alvarinho

SOIL TYPE

Schist

TASTING NOTE

Yellow/lemon color. Light floral aroma with notes of citrus and orange peel. Intensity and freshness on the palate, with volume and structure giving it perfect balance.

VINIFICATION

Careful selection of plots with manual harvesting. Controlled alcoholic fermentation. Reception of grapes with total destemming without crushing of the pulp. Gentle pressing and static settling. Regular and controlled alcoholic fermentation.

AGEING

Stainless steel tank with regular batonnage.

AGEING POTENTIAL

2 YEARS

SERVICE TEMPERATURE

Recommended temperature 6 – 8°C

ANALYSIS

Alcohol: 13,5 % vol. | pH: 3,18 | Ac. Total: 6,5 g/dm³ | Sugars: 0,1 g/100 ml

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247032233

WINEMAKER

Nuno Felgar

NUTRITIONAL TABLE



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