

CADÃO TAWNY PORT VINTAGE 2015

HARVEST 2015	CLASSIFICATION Porto DOC	TYPE Red	CAPACITY 750ml
VARIETIES	Old Vineyards, Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Francisca, Sousão, Tinto Cão, Tinta Amarela and other traditional Douro varieties.		
SOIL TYPE	Schistose.		
TASTING	Interse notes of ripe wild berries, very aromatic and dense. It ends with great freshness, elegance and intensity. Perfect to be consumed new, but well structured to be able to store for many years in the cellar. It must be served with care as it is a natural wine subject to build up deposits. NIFICATION After a careful choice of vines, manual harvesting is carried out with criteria of optimal maturation in which the bunches are carefully selected. There follows a manual selection of grapes, which go to small presses with foot treading where they will be vinified in a traditional way. RVING Recommended temperature 16 - 18°C		
VINIFICATION			
SERVING			
ANALYSES			
ALLERGENS	Contains Sulfites		

