

CADÃO TAWNY PORT VINTAGE 2017

HARVEST	CLASSIFICATION	TYPE	CAPACITY
2017	Porto DOC	Red	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	It presents itself with classic aromas of a young and fresh bottled Vintage, with intense 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.		
VINIFICATION	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.		
SERVING	Recommended temperature 16 - 18ºC		
ANALYSES	Alcohol: 19.5 % vol.		
ALLERGENS	Contains Sulfites		

MATEUS & SEQUEIRA VINHOS LUGAR DO CADÃO EN 222 5130 – 602 SÃO JOÃO DA PESQUEIRA DOURO - PORTUGAL

T. +351 254 484 053 *chamada para rede fixa nacional E. cadao@sapo.pt WWW.MATEUSESEQUEIRA.COM













