



## Cadão Port White

### WHITE

#### GRAPE VARIETIES

A blend of various grape varieties from the Douro region and its three sub-regions.

#### SOIL TYPE

Schist

#### TASTING NOTES

Golden color. Aroma of candied fruit, honey, orange blossom and citrus notes. Palate with a pronounced sweetness, unctuous and with a persistent finish.

#### VINIFICATION

Port wine resulting from the blending of different vintages, aged between 5 and 8 years.

#### AGEING

Stainless steel tank

#### AGEING POTENTIAL

+ 5 YEARS

#### SERVICE TEMPERATURE

Recommended temperature 8 – 10°C

#### ANALYSIS

Alcohol: 19 % vol. | Baumé: 4,1 | pH: 3,64 | Ac. Total: 3,3 g/dm<sup>3</sup> | Sugars: 118 g/dm<sup>3</sup>

#### ALLERGENS

Contains Sulfites

#### CAPACITY

750 ml

#### EAN

5601247032424

#### WINEMAKER

Nuno Felgar

#### 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](mailto:cadao@sapo.pt) | [msv@mateusesequeiravinhos.com](mailto:msv@mateusesequeiravinhos.com)

[www.mateusesequeiravinhos.com](http://www.mateusesequeiravinhos.com)