



**MATEUS & SEQUEIRA**  
VINHOS

## **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**

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