



MATEUS & SEQUEIRA

VINHOS

EXTRA VIRGIN CADÃO OLIVE OIL

HARVEST

S/A

CLASSIFICATION

Douro DOC

CAPACITY

3lts | 500ml

VARIETIES

Madural | Verdeal | Cordovil

HARVEST

Harvesting traditionally

ANALYSES

Acidity % ≤ 0.31 | Peroxide value (meq O₂/kg) ≤ 6.9 | k232 ≤ 1.71
k268 ≤ 0.13 | $\Delta K \leq 0.00$

BOTTLING

3 and 500 ml packaging

TASTING NOTES

Medium-fruity olive oil, slightly bitter and spicy,
persistent on the palate.

OLIVE OIL CONSERVATION

For better conservation of the oil, it should be stored in glass containers, preferably dark ones, or in stainless steel containers. It must be kept in a cool, dark place (the incidence of light catalyses the oxidation of the oil) and away from products with intense smells to prevent it from absorbing them. When consuming the product, one should check its acidity and expiry date.

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CADÃO DOURO CADÃO PORTO CADÃO AZEITE CADÃO MOSCATEL

GRAVURAS DO CÔA DOURO SUPERIOR GRAVURAS DO CÔA AZEITE VIRGEM

ARTE DO CÔA DOURO DOC

CABECA DE POTE PATAMARES

clama