



**MATEUS & SEQUEIRA**  
VINHOS



## **Clama DOC Douro** **WHITE / 2024**

### GRAPE VARIETIES

Gouveio | Códega do Larinho

### SOIL TYPE

Schist

### TASTING NOTES

Greenish citrus. Good floral intensity and some stone fruit nuances. Very fresh entry that lingers throughout the mouth. Finishes intense with citrus notes, with pronounced acidity providing great balance.

### VINIFICATION

Grapes are received with complete destemming and no crushing. Low-pressure pressing and static decantation at low temperatures. Regular and controlled alcoholic fermentation.

### AGEING

Stainless steel vats and regular batonnage.

### AGEING POTENTIAL

5 YEARS

### SERVICE TEMPERATURE

Recommended temperature 10-12°C

### ANALYSIS

Alcohol: 12,5 % vol. | pH: 3,17 | Ac. Total: 5,9 g/dm<sup>3</sup> | Sugars: 1,1 g/dm<sup>3</sup>

### ALLERGENS

Contains Sulfites

### CAPACITY

750 ml

### EAN

5601247421235

### WINEMAKER

Nuno Felgar

### NUTRITIONAL TABLE



**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)