



MATEUS & SEQUEIRA
VINHOS



Sete Patamares White

Regional Wine Duriense

GRAPE VARIETIES

Wine produced using traditional Douro grape varieties: Viosinho, Malvasia Fina, and Moscatel Galego, from vineyards located on the slopes of the Tordo and Douro rivers.

SOIL TYPE

Schist

TASTING NOTES

A white, citrine-colored dish with a delicately fruity aroma that is balanced and persistent on the palate.

Very versatile, it pairs well with meat and fish.

VINIFICATION

Reception of grapes with complete destemming without crushing, followed by slight draining. Clarification of the must. Fermentation in temperature-controlled stainless-steel tanks.

AGEING

Stainless steel tanks.

AGEING POTENTIAL

2 YEARS

SERVICE TEMPERATURE

Recommended temperature 10 – 12°C

ANALYSIS

Alcohol: 12 % vol. | pH: 3,35 | Ac. Total: 5.3 g/dm³ | Sugars: 0,1 g/100 ml

ALLERGENS

Contains Sulfitos

CAPACITY

750 ml

EAN

5601247102622

WINEMAKER

Nuno Felgar

Mateus & Sequeira Vinhos

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