

CADÃO DOURO DOC SUPERIOR RED

HARVESTCLASSIFICATIONTYPECAPACITY2020Douro SUPERIORRed750ml

The grapes that gave rise to this wine come from the Duro Superior sub-region, we selected plots of vines aged over 30 years, which allowed us to achieve this standard of quality, concentration and complexity.

VARIETIES	Touriga Franca (75%) Tinta Roriz (25%)
SOIL TYPE	Schistose.
TASTING	Ruby color. On the nose, the red fruit and jam stand out with light hints of vanilla. In the mouth the entrance is firm with a lot of texture creating a thin, elegant and very balanced profile.
VINIFICATION	Reception of the grapes with total destemming and crushing. Regular and controlled alcoholic fermentation in stainless steel vats. Light pellicular macerations with automatic pumping over system. Complete malolactic fermentation in stainless steel vats.
MATURATION	9 months in French oak
ESTIMATED LONGEVITY	10 +
SERVING	Recommended temperature 16 - 18ºC
ANALYSES	Alcohol: 14.5 % vol.
ALLERGENS	Contains Sulfites

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