



MATEUS & SEQUEIRA
VINHOS



Cadão DOC Douro Superior

RED / 2023

GRAPE VARIETIES

50% Touriga Franca | 25% Touriga Nacional | 25% Tinta Roriz

SOIL TYPE

Schist

TASTING NOTES

Ruby color. On the nose, red fruit and compote stand out with light notes of spices and toasty oak. On the palate, the entry is firm with plenty of texture, creating a fine, elegant and very balanced profile.

VINIFICATION

Reception of the grapes with total destemming and crushing. Controlled alcoholic fermentation in stainless steel tanks.

AGEING

Aged for 9 months in used French oak wood.

AGEING POTENTIAL

+ 5 YEARS

SERVICE TEMPERATURE

Recommended temperature 15 – 18°C

ANALYSIS

Alcohol: 15 % vol. | pH: 3,71 | Ac. Total: 5,3 g/dm³ | Sugars: 0,87 g/100 dm³

ALLERGENS

Contains Sulfitos

CAPACITY

750 ml

EAN

5601247312427

WINEMAKER

Nuno Felgar

Mateus & Sequeira Vinhos

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