

Cadão DOC Douro 17º

RED / 2024



GRAPE

Cadão 17 Graus is a "field blend" from our estate in Nagoselo do Douro. In this area, very high temperatures are recorded in late September, allowing the grapes to achieve higher levels of concentration and sugar.

VARIETIES

SOIL TYPE

Schist

TASTING

Ruby in color. The nose reveals aromas of black fruit and spices, along with subtle notes of barrel toast. On the palate, it offers a very firm entry and excellent volume. It is balanced, with polished, rounded tannins and a long, persistent finish. Despite its 17% alcohol content, this wine stands out for its harmony and elegance.

NOTES

VINIFICATION

Grape reception involving full destemming and crushing. Alcoholic fermentation with temperature control in stainless steel tanks. Aged for 6 months in used French oak barrels to preserve the wine's full character.

AGEING

6 months in used French oak barrels

AGEING POTENTIAL

+5 YEARS

SERVICE TEMPERATURE

Recommended temperature 12 – 16°C

ANALYSIS

Alcohol: 17 % vol. | pH: 3,67 | Ac. Total: 6,0 g/dm³ | Sugars: 0,9 g/100 ml

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247312526

EINEMAKER

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 | msv@mateusesequeiravinhos.com

www.mateusesequeiravinhos.com