



MATEUS & SEQUEIRA
VINHOS



Cadão DOC DOURO 17º

RED / 2020

GRAPE VARIETIES

Cadão 17 degrees is a field blend from old vines planted in Nagoselo, Douro. In this location, high temperatures are recorded at the end of September, which allows the grapes to have higher levels of concentration and sugars.

SOIL TYPE

Schist

TASTING NOTES

Ruby color. On the nose, the aroma of black fruit and soft notes of toast and toasted cocoa stand out. On the palate, a very firm entry, a full-bodied and enveloping wine. Very balanced, round tannins with a very long finish. Despite its 17% alcohol content, this wine stands out for its harmony.

VINIFICATION

Reception of the grapes with total destemming and crushing. Alcoholic fermentation with temperature control in stainless steel tanks. Skin maceration. Partial aging in new and used French and American oak barrels.

AGEING

Aged for 12 months in second-use French oak barrels.

AGEING POTENTIAL

+5 YEARS

SERVICE TEMPERATURE

Recommended temperature 12 – 16°C

ANALYSIS

Alcohol: 17 % vol. | pH: 3,72 | Ac. Total: 4,7 g/dm³ | Sugars: 0,5 g/100 ml

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247312526

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