

## **Cadão Sousão DOC Douro**

**RED / 2023**



### **GRAPE VARIETIES**

100% Sousão

### **SOIL TYPE**

Schist

### **TASTING NOTES**

Intense, almost opaque ruby color. Vinous aroma, where the nose of wild berries and balsamic notes stands out. On the palate it is full-bodied and with excellent acidity, typical of the grape variety.

### **VINIFICATION**

Reception of the grapes with total destemming and crushing. Alcoholic fermentation with temperature control in stainless steel tanks. Skin maceration.

### **AGEING**

Part of it is aged in French oak barrels and the other part in stainless steel tanks.

### **AGEING POTENTIAL**

+ 4 YEARS

### **SERVICE TEMPERATURE**

Recommended temperature 13 – 17°C

### **ANALYSIS**

Alcohol: 14 % vol. | pH: 3,52 | Ac. Total: 5,5 g/dm<sup>3</sup> | Sugars: 0,1 g/100 ml

### **ALLERGENS**

Contains Sulfites

### **CAPACITY**

750ml

### **EAN**

5601247312625

### **WINEMAKER**

Nuno Felgar

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