

Cadão DOC Douro Superior
WHITE / 2022

GRAPE VARIETIES

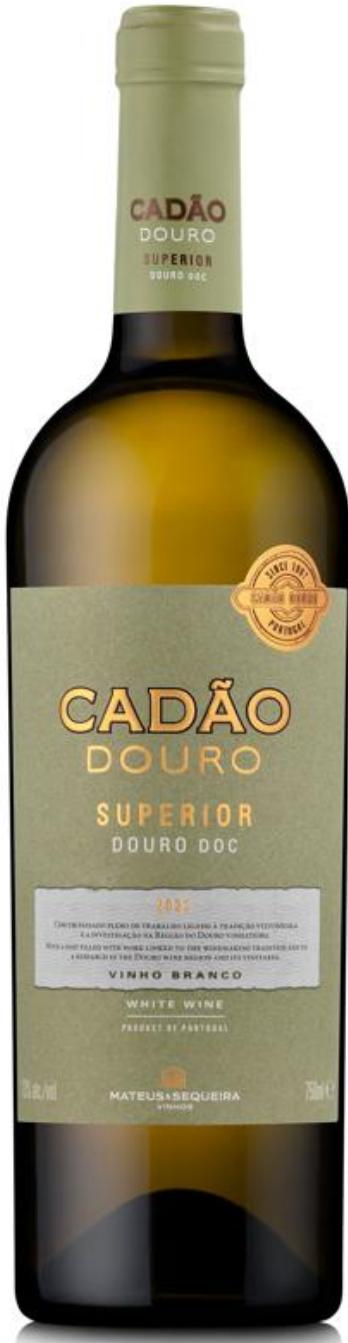
40% Rabigato | 40% Códiga do Larinho | 20% Arinto

SOIL TYPE

Schist

TASTING NOTES

Straw yellow in color. The nose highlights ripe white fruit, harmonized with vanilla aromas and light toast. Compote with subtle vanilla notes. On the palate, the entry is firm with plenty of unctuousness, aromatic complexity, pronounced acidity, and a long, lingering finish.



VINIFICATION

Grapes are received with complete destemming and no crushing, followed by gentle pressing, followed by static decantation at low temperatures. Partial fermentation takes place in temperature-controlled stainless-steel tanks and French oak barrels in the final fermentation phase.

AGEING

9 months in 2nd and 3rd year French oak, with weekly bâtonnage

AGEING POTENTIAL

+ 5 YEARS

SERVICE TEMPERATURE

Recommended temperature 12 – 15°C

ANALYSIS

Alcohol: 13 % vol. | pH: 3,10 | Ac. Total: 6,2 g/dm³ | Sugars: 0,1 g/100 ml

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247032240

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