



Cadão DOC Douro Grande Reserve

RED | 2018

GRAPE VARIETIES

TTT – 20% Touriga Nacional | 60% Touriga Franca | 20% Tinto Cão

SOIL TYPE

Schist

TASTING NOTES

Ruby red color. Intense aromas highlighting black fruit, chocolate, and vanilla. On the palate, it is structured, dense, with a persistent finish.

VINIFICATION

Pre-fermentation maceration for 48 hours. Alcoholic fermentation with manual pump-overs. Cuvaizon lasting approximately 2 months.

AGEING

Aged for 24 months in new 400-liter French oak barrels.

AGEING POTENTIAL

+ 10 YEARS

SERVICE TEMPERATURE

Recommended temperature 18 – 20°C

ANALYSIS

Alcohol: 15 % vol. | pH: 3,66 | Ac. Total: 5,2 g/dm³ | Sugars: 0,1 g/dm³

ALLERGENS

Contains Sulphites

CAPACITY

750 ml

EAN

5601247031724

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