

CADÃO PORTO TAWNY 20 ANOS

COLHEITA	CLASSIFICAÇÃO	TIPO	CAPACIDADE
S/A	DOC Porto	Tinto	500ml
VARIETIES	Several typical Douro grape varieties with a predominance of Vinhas Velhas, Touriga Nacional, Touriga Franca, Tinta Roriz, Sousão, Tinto Cão and Tinta Amarela.		
TYPE OF SOILS	Shale		
TASTING NOTE	It is amber in color with a hint of tawny, with intense notes of fresh walnuts, honey, roasting and nuances of aging in oak casks. It is an evolved wine and very intense and persistent in the mouth. It must be served with care as it is a natural wine subject to deposits.		
VINIFICATIO 	After a careful choice of vineyards, manual harvesting is carried out, with optimal maturation criteria. Traditional vinification for Port wine with prolonged maceration. This is a specific and careful selection of wines aged in oak casks and barrels, which seeks to highlight the characteristics of traditional Port wines aged 20 years.		
SERVICE	Recommended temperature 13 - 18ºC		
ANALYSIS	Alcohol: 19% vol.		
ALERGÉNIOS	Contains sulfites		

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