

## Cadão Port Tawny 20 Years

RED

### GRAPE VARIETIES

Several typical Douro grape varieties with a predominance of Old Vines, Touriga Nacional, Touriga Franca, Tinta Roriz, Sousão, Tinto Cão and Tinta Amarela

### SOIL TYPE

Schist

### TASTING NOTES

Cadão 20 Years is aged in old oak casks and has a bright amber color. It has an intense aroma with subtle nuances of cedar, dried fruits, and spices. On the palate, it is full-bodied and velvety, perfectly balanced with hints of honey.

### VINIFICATION

After carefully selecting the vineyards, the harvest is carried out manually. Traditional Port winemaking involves prolonged maceration. A careful selection of wines aged in oak casks and barrels is made, aiming to highlight the characteristics of traditional Port wines aged 20 years or more.

### AGEING

Old oak casks and barrels

### AGEING POTENTIAL

+ 10 YEARS

### SERVICE TEMPERATURE

Recommended temperature 13 – 15°C

### ANALYSIS

Alcohol: 19 % vol. | Baumé: 3,3 | pH: 3,47 | Ac. Total: 4,1 g/dm<sup>3</sup> | Sugars: 98 g/dm<sup>3</sup>

### ALLERGENS

Contains Sulfites

### CAPACITY

500 ml

### EAN

5601247061165



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