

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/dm³ | Sugars: 98 g/dm³

ALLERGENS

Contains Sulfites

CAPACITY

500 ml

EAN

5601247061165



Mateus & Sequeira Vinhos

Lugar do Cadão, EN 222 | 5130-602 São João da Pesqueira | Douro-Portugal

T. +351 254484053 (*call to the national fixed network)

e-mail. cadao@sapo.pt | msv@mateusesequeiravinhos.com

www.mateusesequeiravinhos.com