



MATEUS & SEQUEIRA
VINHOS

Cabeça do Pote Reserva DOC Douro WHITE / 2024



GRAPE VARIETIES

Selection of the best grape varieties from Cima Corgo, Baixo Corgo and Douro Superior.
Rabigato | Gouveio | Viosinho | Códèga do Larinho

SOIL TYPE

Schist

TASTING NOTES

Citrine color, elegant aroma marked by stone fruit and subtle notes of tea. Good entry on the palate, light toastiness from the barrel, harmonious and with excellent acidity.

VINIFICATION

Grapes are fully destemmed without crushing, followed by a slight draining of the must. The must is clarified by decantation. Fermentation takes place in temperature-controlled stainless-steel tanks for approximately 25 to 30 days. Partial aging occurs in used barrels.

AGEING

Stainless steel tank

AGEING POTENTIAL

2 a 4 YEARS

SERVICE TEMPERATURE

Recommended temperature 8 – 10°C

ANALYSIS

Alcohol: 12,5 % vol. | pH: 3,35 | Ac. Total: 5,1 g/dm³ | Sugars: 0,1 g/100 ml

ALLERGENS

Contains Sulfitos

CAPACITY

750 ml

EAN

5601247022326

WINEMAKER

Nuno Felgar

NUTRITIONAL TABLE



Mateus & Sequeira Vinhos

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