



MATEUS & SEQUEIRA
VINHOS

Cabeça do Pote DOC Douro

WHITE / 2025



GRAPE VARIETIES

Selection of the best grape varieties from Cima Corgo, Baixo Corgo and Douro Superior.
– Rabigato | Gouveio | Viosinho | Moscatel Galego

SOIL TYPE

Schist

TASTING NOTES

White with a citrine color, fruity and fresh aroma, and a very pleasant finish.

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 stainless steel tanks with temperature control for approximately 25 to 30 days.

AGEING

Stainless steel tanks

AGEING POTENTIAL

2 YEARS

SERVICE TEMPERATURE

Recommended temperature 6 – 12°C

ANALYSIS

Alcohol: 11,5 % vol. | pH: 3,26 | Ac. Total: 5,7 g/dm³ | Sugars: 0,1 g/100 ml

ALLERGENS

Contains Sulfitos

NUTRITIONAL TABLE



CAPACITY

750 ml

EAN

5601247022128

WINEMAKER

Nuno Felgar

Mateus & Sequeira Vinhos

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