



MATEUS & SEQUEIRA
VINHOS

Cabeça do Pote DOC Douro

WHITE / 2024



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 aroma, fresh, balanced and persistent.

VINIFICATION

Grapes are completely destemmed and uncrushed, followed by a slight draining of the pulp. The must is clarified by decantation. Fermentation takes place in temperature-controlled stainless-steel tanks 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: 3,21 | Ac. Total: 6,0 g/dm³ | Sugars: 0,1 g/100 ml

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247022128

WINEMAKER

Nuno Felgar

NUTRITIONAL TABLE



Mateus & Sequeira Vinhos

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