



MATEUS & SEQUEIRA
VINHOS

CABEÇA DO POTE DOC DOURO ROSÉ / 2024



GRAPE VARIETIES

Touriga Nacional | Tinta Roriz

SOIL TYPE

Schist

TASTING NOTES

A rosé wine with a fruity, fresh, balanced, and persistent aroma.

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 15 to 20 days.

AGEING

Stainless steel tanks

AGEING POTENTIAL

2 YEARS

SERVICE TEMPERATURE

Recommended temperature 6 – 12°C

ANALYSIS

Alcohol: 12,5 % vol. | pH: 3,19 | Ac. Total: 6,5 g/dm³ | Sugars: 0,4 g/100 ml

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247023125

WINEMAKER

Nuno Felgar

NUTRITIONAL TABLE



Mateus & Sequeira Vinhos

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