

Cadão Port Tawny 30 Years

RED | Limited Edition (912 bottles)

GRAPE VARIETIES

Several typical Douro grape varieties, predominantly old vines, including Touriga Nacional, Touriga Franca, Tinta Roriz, Sousão, Tinto Cão, and Tinta Amarela.

SOIL TYPE

Schist

TASTING NOTE

Cadão Porto 30 Anos is born from a selection of wines from 4 old casks belonging to the Mateus & Sequeira family.

Golden and orange in color, with an aroma marked by caramelized and dried fruit notes, it finishes with a slight hint of resin. On the palate, it is elegant and smooth with a persistent finish.

VINIFICATION

After a careful selection of vineyards, the harvest is carried out manually. Traditional winemaking for Port wine with prolonged maceration. A specific and careful selection of wines aged in oak casks and barrels is made, seeking to highlight the characteristics of traditional Port wines aged for 30 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: 5,7 | pH: 3,60 | Ac. Total: 5,4 g/dm³ | Sugars: 139 g/dm³

ALLERGENS

Contains Sulfites

CAPACITY

500 ml

EAN

5601247031298

WINEMAKER

Nuno Felgar



Mateus & Sequeira Vinhos

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