

**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/dm<sup>3</sup> | Sugars: 139 g/dm<sup>3</sup>

**ALLERGENS**

Contains Sulfites

**CAPACITY**

500 ml

**EAN**

5601247031298

**WINEMAKER**

Nuno Felgar

**Mateus & Sequeira Vinhos**

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