

Cadão Port Tawny 40 Years
RED | Limited Edition (946 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 NOTES

Cadão Porto 40 Anos is born from a selection of wines from 3 old casks belonging to the Mateus & Sequeira family.

Golden in color with slight hints of green, a rich and elegant aroma with notes of its natural aging in casks, raisins, caramel, and a light touch of resin reminiscent of a 'little vinegar'. It finishes with extraordinary acidity and delicacy.

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 40 years or more.

AGEING

Old oak hulls (Hull VI, VII, VIII, IV)

AGEING POTENTIAL

+ 10 YEARS

SERVICE TEMPERATURE

Recommended temperature 13 – 15°C

ANALYSIS

Alcohol: 20 % vol. | Baumé: 8,4 | pH: 3,69 | Ac. Total: 7,06 g/dm³ | Sugars: 187 g/dm³

ALLERGENS

Contains Sulfites

CAPACITY

500 ml

EAN

5601247031922

WINEMAKER

Nuno Felgar

Mateus & Sequeira Vinhos

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