

## **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/dm<sup>3</sup> | Sugars: 187 g/dm<sup>3</sup>

### **ALLERGENS**

Contains Sulfites

### **CAPACITY**

500 ml

### **EAN**

5601247031922

### **WINEMAKER**

Nuno Felgar

**Mateus & Sequeira Vinhos**

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