



MATEUS & SEQUEIRA
VINHOS

Gravuras do Côa Porto Tawny 20 Anos

RED

GRAPE VARIETIES

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

TYPES OF SOILS

Schist

TASTING NOTES

Cadão 20 Anos is aged in old oak casks, presenting a bright amber color. It has an intense aroma with subtle hints of cedar, dried fruit, and spices. On the palate, it is full-bodied and velvety, in perfect balance with some notes of honey.

VINIFICATION

After a careful selection of vineyards, the harvest is carried out manually. Traditional winemaking for Port wine with prolonged maceration. A careful selection of wines aged in oak casks and barrels is made, seeking to highlight the characteristics of traditional Port wines aged for 20 years or more.

AGEING

Old oak casks and barrels.

AGEING POTENTIAL

+ 10 YEARS

SERVING TEMPERATURE

Recommended temperature 13 – 15°C

ANALYSIS

Alcohol: 19 % vol. | Baumé: 3,3 | pH: 3,47 | Ac. Total: 4,1 g/dm³ | Sugars: 98 g/dm³

ALLERGENS

Contains Sulfites

CAPACITY

500 ml

EAN

5601247611070

WINEMAKER

Nuno Felgar



Mateus & Sequeira Vinhos

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