

Cadão DOC Douro Reserva

ROSE / 2024

GRAPE VARIETIES

Touriga Nacional | Tinta Roriz

SOIL TYPE

Schist

TASTING NOTES

Salmon-colored wine with an elegant and delicate aroma of rose petals and smoky notes from the toasting of American oak barrels. Silky on the palate with excellent volume and acidity that makes it well-suited for food pairings.

VINIFICATION

Grapes are fully destemmed without crushing, followed by a slight draining of the must. The must is clarified by decantation. Fermentation takes place in stainless steel tanks with temperature control for approximately 20 days.

AGEING

Partially aged in new American oak barrels and used French oak barrels.

AGEING POTENTIAL

3 a 4 Years

SERVICE TEMPERATURE

Recommended temperature 7 – 10°C

ANALYSIS

Alcohol: 12 % vol. | pH: 3,08 | Ac. Total: 6,6 g/dm³ | Sugars: 0,5 g/100 ml

ALLERGENS

Contains Sulfites

NUTRITIONAL TABLE



CAPACITY

750 ml / 1500 ml / 3000 ml

EAN

750 ml – 5601247033322

1500 ml – 5601247033339

3000 ml – 5601247033346

WINEMAKER

Nuno Felgar

Mateus & Sequeira Vinhos

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