

Cadão DOC Douro Reserva
ROSÉ / 2025

GRAPE VARIETIES

Touriga Nacional | Tinta Roriz

SOIL TYPE

Schist

TASTING NOTES

A pale salmon color with an elegant, delicate floral aroma, featuring smoky and sweet notes derived from the American oak barrel toast. Silky on the palate with excellent volume and acidity that makes it highly versatile for food pairing.

VINIFICATION

Grapes are fully destemmed and not crushed, followed by a light draining of the must. Must clarification via settling. Fermentation in temperature-controlled stainless steel tanks for approximately 20 days.

AGEING

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

AGEING POTENTIAL

3 a 4 Years

SERVICE TEMPERATURE

Recommended temperature 7 – 10 °

ANALYSIS

Alcohol: 13 % vol. | pH: 3,19 | Ac. Total: 6,4 g/dm³ | Sugars: 0,1 g/100 ml

ALLERGENS

Contains Sulfites

CAPACITY

750 ml / 1500 ml / 3000 ml

EAN

750 ml – 5601247033322

1500 ml – 5601247033339

3000 ml – 5601247033346

WINEMAKER

Nuno Felgar



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