

## **CADÃO INVERTIDO – BLANC DE NOIR**

### **WHITE WINE MADE FROM RED GRAPES- 2025**



#### GRAPE VARIETIES

40% Tinta Roriz | 30% Touriga Franca | 10% Touriga Nacional | 10% Rufete | 10% Tinto Cão

#### SOIL TYPE

Grapes harvested from a plot belonging to the Mateus & Sequeira family, located at an altitude of approximately 600 meters with soil covered in schist.

#### TASTING NOTES

Colorless, or... translucent in color.

A vibrant and elegant aroma, marked by floral notes, stone fruit, and a slight hint of black tea.

On the palate, it has excellent acidity, is structured, with a long and mineral finish.

#### VINIFICATION

Hand-harvested, carefully and attentively ensuring the perfect sanitary condition and ripeness of the grapes for the production of this original "Blanc de Noir".

Winemaking involves total destemming and crushing of the grapes with gentle pressing, followed by static decantation. Fermentation takes place at low temperatures (13 to 15°C) for about 20 days.

#### AGEING

In a stainless steel tank and bottle.

#### AGEING POTENTIAL

+ 3 Years

#### SERVICE TEMPERATURE

Recommended temperature 8 – 10°C

#### ANALYSIS

Alcohol: 12,8 % vol. | pH: 3,32 | Ac. Total: 6,5 g/dm<sup>3</sup> | Sugars: 0,6 g/dm<sup>3</sup>

#### ALLERGENS

Contains Sulfites

#### CAPACITY

750 ml

#### EAN

5601247322334

#### WINEMAKER

Nuno Felgar

#### NUTRITIONAL TABLE



**Mateus & Sequeira Vinhos**

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