

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: 12,5 % vol. | pH: 3,32 | Ac. Total: 6,5 g/dm³ | Sugars: 0,6 g/dm³

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247322334

WINEMAKER

Nuno Felgar

NUTRITIONAL TABLE



Mateus & Sequeira Vinhos

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