



**MATEUS & SEQUEIRA**  
VINHOS

## **Cadão DOC DOURO** ROSÉ / 2025



### GRAPE VARIETIES

Touriga Nacional | Tinta Roriz

### SOIL TYPE

Schist

### TASTING NOTES

Pale pink color. Notes of wild berries, strawberry with light floral hints. Good acidity on the palate, balanced and smooth. Elegant, fresh and fruity finish.

### 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 15 to 20 days.

### AGEING

Stainless steel tank

### AGEING POTENTIAL

2 YEARS

### SERVICE TEMPERATURE

Recommended temperature 6 – 8°C

### ANALYSIS

Alcohol: 12,4 % vol. | pH: 3,41 | Ac. Total: 5,5 g/dm<sup>3</sup> | Sugars: 0,60 g/dm<sup>3</sup>

### ALLERGENS

Contains Sulfitos

### CAPACITY

750 ml

### EAN

5601247033124

### WINEMAKER

Nuno Felgar

### NUTRITIONAL TABLE



**Mateus & Sequeira Vinhos**

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