

Cadão DOC Douro

ROSE / 2024



GRAPE VARIETIES

Touriga Nacional | Tinta Roriz

SOIL TYPE

Schist

TASTING NOTES

Pale pink color. Fresh notes of wild berries, with floral hints. Very 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 tanks

AGEING POTENTIAL

2 YEARS

SERVICE TEMPERATURE

Recommended temperature 6 – 8°C

ANALYSIS

Alcohol: 12 % vol. | pH: 3,18 | Ac. Total: 6,5 g/dm³ | Sugars: 0,5 g/100 ml

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247033124

WINEMAKER

Nuno Felgar

NUTRITIONAL TABLE



Mateus & Sequeira Vinhos

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