



MATEUS & SEQUEIRA

VINHOS

Cadão DOC Douro

RED / 2023



GRAPE VARIETIES

Selection of the best grape varieties from Cima Corgo, Baixo Corgo, and Douro Superior – Touriga Nacional | Touriga Franca | Tinta Roriz | Tinta Amarela | Tinto Cão

SOIL TYPE

Schist

TASTING NOTES

Ruby red color. Elegant and fruity aroma, highlighting red fruit with light hints of wild berries. Smooth on the palate, pleasant texture, and harmonious finish.

VINIFICATION

Grapes are received with complete destemming and crushing. Alcoholic fermentation takes place under controlled temperature in stainless steel tanks. Light skin maceration. Complete malolactic fermentation in stainless steel tanks.

AGEING

Stainless steel tanks

AGEING POTENTIAL

4 a 5 YEARS

SERVICE TEMPERATURE

Recommended temperature 15 – 17°C

ANALYSIS

Alcohol: 13,5 % vol. | pH: 3,71 | Ac. Total: 4,9 g/dm³ | Sugars: 0,1 g/100 ml

ALLERGENS

Contains Sulfites

CAPACITY

375 ml / 750 ml

EAN

375 ml - 5601247031113

750 ml – 5601247031120

WINEMAKER

Nuno Felgar

NUTRITIONAL TABLE



Mateus & Sequeira Vinhos

Lugar do Cadão, EN 222 | 5130-602 São João da Pesqueira | Douro-Portugal

T. +351 254484053 (*call to the national fixed network)

e-mail. cadao@sapo.pt | msv@mateusesequeiravinhos.com

www.mateusesequeiravinhos.com