



MATEUS & SEQUEIRA
VINHOS

Cadão DOC DOURO

WHITE / 2025



GRAPE VARIETIES

Selection of the best grape varieties from Cima Corgo and Baixo Corgo
Rabigato | Gouveio | Viosinho | Moscatel Galego Branco

SOIL TYPE

Schist

TASTING NOTES

Citrine color. Fruity, citrusy aroma with light tropical notes. Good acidity on the palate, medium body and harmonious finish.

VINIFICATION

Grapes are fully destemmed and partially crushed, 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 25 to 30 days.

AGEING

Stainless steel tanks

AGEING POTENTIAL

2 YEARS

SERVICE TEMPERATURE

Recommended temperature 6 – 8°C

ANALYSIS

Alcohol: 12,8 % vol. | pH: 3,37 | Ac. Total: 5,2 g/dm³ | Sugars: 0,1 g/100 ml

ALLERGENS

Contains Sulfites

CAPACITY

375 ml / 750 ml

EAN

750 ml - 5601247032127

375 ml – 5601247032110

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