



**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: 12,5 % vol. | pH: 3,37 | Ac. Total: 5,2 g/dm<sup>3</sup> | 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**



375ml



750ml

**Mateus & Sequeira Vinhos**

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