

CADÃO RESERVE WHITE

| HARVEST 2022 | CLASSIFICATION Douro DOC | TYPE White | CAPACITY 750ml |
|---------------------|--|---------------|-------------------|
| VARIETIES | Viosinho Rabigato Gouveio Códega do Larinho Fernão Pires Bical | | |
| SOIL TYPE | Schistose. | | |
| TASTING | Citrus colour. Harmony in fruit/wood ratio, fresh and with a subtle, seductive aroma. Tasty primary notes and volume in the mouth with a fresh, citrus finish. | | |
| VINIFICATION | Grapes are received completely without stalks and whole, followed by light crushing. Clarification of the must and alcoholic fermentation in stainless steel vats at a controlled temperature. | | |
| MATURATION | 50% French oak (6 months) and 50% stainless steel vat. | | |
| ESTIMATED LONGEVITY | 3 years | | |
| SERVING | Recommended temperature 10 - 12ºC | | |
| ANALYSES | Alcohol: 12.5 % vol. | | |
| ALLERGENS | Contains Sulfites | | |

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