



MATEUS & SEQUEIRA
VINHOS

Cadão Reserva

WHITE / 2025



GRAPE VARIETIES

Selection of the best grape varieties from Cima Corgo, Baixo Corgo and Douro Superior Rabigato | Gouveio | Fernão Pires | Viosinho | Códega do Larinho | Bical

SOIL TYPE

Schist

TASTING NOTES

Citrus color. Aroma with notes of stone fruit and a slight floral touch. The toasty wood emerges subtly and elegantly. Flavorful on the palate with good volume, a fresh and persistent finish.

VINIFICATION

Grapes are fully destemmed, 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 tank and used French oak barrels

AGEING POTENTIAL

2 a 3 YEARS

SERVICE TEMPERATURE

Recommended temperature 8 – 10°C

ANALYSIS

Alcohol: 13 % vol. | pH: 3,36 | Ac. Total: 5,3 g/dm³ | sUGARs: 0,60 g/ dm³

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247032325

WINEMAKER

Nuno Felgar

TABELA NUTRICIONAL



Mateus & Sequeira Vinhos

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