



MATEUS & SEQUEIRA
VINHOS

Cadão DOC Douro Reserva

WHITE / 2024



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. Harmony in the fruit/wood relationship, fresh with a subtle and seductive aroma. Flavorful on the palate and full-bodied on the palate, with a fresh and citrusy finish.

VINIFICATION

Grapes are fully destemmed without crushing, 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

SERVING TEMPERATURE

Recommended temperature 8 – 10°C

ANALYSIS

Alcohol: 12,5 % vol. | pH: 3,29 | Ac. Total: 5,5 g/dm³ | Sugars: 0,5 g/100 ml

ALLERGENS

Contains Sulphites

CAPACITY

750 ml

EAN

5601247032325

WINEMAKER

Nuno Felgar

NUTRITIONAL TABLE



Mateus & Sequeira Vinhos

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