



**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 | Folgasão | Viosinho | Códega do Larinho

### SOIL TYPE

Schist

### TASTING NOTES

Citrine color, elegant aroma marked by stone fruit and subtle notes of confectionery. Good entry on the palate, light toastiness from the barrel, harmonious and with excellent acidity.

### 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/dm<sup>3</sup> | Sugars: 0,5 g/100 ml

### ALLERGENS

Contains Sulfites

### NUTRITIONAL TABLE



### CAPACITY

750 ml

### EAN

5601247032325

### WINEMAKER

Nuno Felgar

### Mateus & Sequeira Vinhos

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