



## **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

#### CAPACITY

750 ml

#### EAN

5601247032325

#### WINEMAKER

Nuno Felgar

#### NUTRITIONAL TABLE



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