

## Cadão Port Tawny 10 Years

RED

### GRAPE VARIETIES

Several typical Douro grape varieties, predominantly old vines, including Touriga Nacional, Touriga Franca, Tinta Roriz, Sousão, Tinto Cão, and Tinta Amarela.

### SOIL TYPES

Schist

### TASTING NOTES

Cadão 10 years is aged in old oak casks, presenting a bright golden color. Aromas of dried fruit, caramel, coffee, and some woody notes from its aging process. An elegant and luscious wine with an intense and persistent finish.

### VINIFICATION

Following a careful selection of vineyards, the grapes are harvested manually, with criteria for optimal ripeness. Traditional winemaking for Port wine with prolonged maceration. This is a blended wine, made with aged wines, where the aim is to highlight the characteristics of traditional Port wines aged for more than 10 years.

### AGEING

Aged for 8 to 15 years in old barrels and casks.

### AGEING POTENTIAL

+ 5 YEARS

### SERVICE TEMPERATURE

Recommended temperature 13 – 18°C

### ANALYSIS

Alcohol: 19 % vol. | Baumé: 3,1 | pH: 3,55 | Ac. Total: 3,6 g/dm<sup>3</sup> | Sugars: 96 g/ dm<sup>3</sup>

### ALLERGENS

Contains Sulfites

### CAPACITY

500ml / 750ml

### EAN

500ml - 5601247031922

750ml - 5601247031922

### WINEMAKER

Nuno Felgar



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