



MATEUS & SEQUEIRA
VINHOS

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/dm³ | Sugars: 96 g / dm³

ALLERGENS

Contains Sulfites

CAPACITY

500ml / 750ml

EAN

500ml - 5601247031922

750ml - 5601247031922

WINEMAKER

Nuno Felgar

Mateus & Sequeira Vinhos

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