



RED WOLF



CASA CADAVAL

PADRE PEDRO RED

VINTAGE

2023

VARIETAL

Touriga Nacional, Trincadeira and
Alfrocheiro

ORIGIN

Tejo

COUNTRY

Portugal

WINE MAKING NOTES

Grown in sandy soils. After a total destemming of the grapes, the fermentation takes place between 5 and 7 days, in stainless steel vats, with a controlled temperature at 26/27°C, for a smooth extraction. Part of this wine ages for a few months in French oak wood, giving it a pleasant complexity and persistence.

TASTING NOTES

Aroma of ripe red fruits, with notes of blackcurrants and spice. In the mouth it presents a good acidity, with silky tannins, balanced structure and good freshness.

FOOD PAIRING

Arroz de tomate (tomato rice), bean stew, beef dishes

ANALYSIS

Alcohol: 13.5%

TA: 6 g/l

RS: 0.6 g/l

pH: 3.95

ABOUT THE WINERY

Casa Cadaval's history dates back over 400 years when the Palace of the Muge housed European royalty. In the beginning of the 19th century the house fell under the Dominion of Casa Cadaval when Dona Maria de Faro (Countess of Odemira) married D. Nuno Álvares Pereira de Melo, to become the first Duke of Cadaval. Today Dona Maria's granddaughter Countess Teresa Schönborn is now the fifth generation of women to run the estate.

The vineyards are influenced by the presence of the former Tagus Delta endowed the soils with maritime minerals that today influence the wines of Casa Cadaval, giving them a unique freshness, minerality and elegance.

In addition to managing the vineyards Teresa's estate also boasts one of the oldest Lusitanian stud farms on the Iberian Peninsula.

WEBSITE

CasaCadaval.pt

RED WOLF IMPORTS

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awolf@redwolfimports.com +1.202.930.1253