



RED WOLF

CASA CADAVAL

TRINCADEIRA PRETA



VINTAGE

2023

VARIETAL

100% Trincadeira

ORIGIN

Tejo

COUNTRY

Portugal

WINE MAKING NOTES

Hand harvested from 70+ year old bush vines grown in sandy soils. Vinification is triggered by cold extraction, after which the grapes are fermented in Lagares for 2 weeks. It ages in a 500 liter French oak barrel for about 12 months.

TASTING NOTES

This wine reveals the unique identity of Casa Cadaval and its terroir. It has a distinct aroma, highlighting the fruity and spicy character associated with aromas of raspberry, blackberry, and earthy notes of dried leaves, and cedar. Elegant, with excellent acidity and silky tannins, it has a long and persistent finish.

FOOD PAIRING

Saffron chicken with rice, pork tenderloin with garlic and herbs, sharp cheddar cheese

ANALYSIS

Alcohol: 13.5%
TA: 3.94.33 g/l
RS: 0.6 g/l
pH: 3.83

ABOUT THE WINERY

Casa Cadaval's history dates back over 400 year 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 Ibernian Peninsula.

WEBSITE

CasaCadaval.pt

RED WOLF IMPORTS

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awolf@redwolfimports.com +1.202.930.1253