



RED WOLF



## CASA CADAVAL PADRE PEDRO WHITE

### VINTAGE

2023

### VARIETAL

Fernão Pires, Arinto, Alvarinho

### ORIGIN

Tejo

### COUNTRY

Portugal

### WINE MAKING NOTES

We used inert pressing and cold temperature during fermentation, to get extra freshness. The wine stays on its lees for 1 month, in stainless steel vats.

### TASTING NOTES

Pale bright citrus color with a refreshing aroma of tropical notes, some citrus and white flowers. The wine is fruity, fresh, with a creamy and lingering finish.

### FOOD PAIRING

Arroz con tomate (tomato rice), goat cheese, seafood and salads

### ANALYSIS

Alcohol: 12%

TA: 4.1 g/l

RS: 0.6 g/l

pH: 3.62

### 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](http://CasaCadaval.pt)

### RED WOLF IMPORTS

BUILT ON TRADITION. NOT CONSTRAINED BY IT.

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