

TECHNICAL NOTES



WINE NAME	Padre Pedro Tinto
WINERY	Casa Cadaval
STORY	Located 80km northeast from Lisbon, on the left bank of the Tejo River, Casa Cadaval has belonged to the Álvares Pereira de Melo (Cadaval) family since 1648. Comprised of a sprawling 5,400 hectares, the estate, mainly occupied by cork trees and forests, is not only known for its wines but for also being one of the oldest breeders of Lusitano horses in the world. The 45 hectares of vineyards, located in the terroir known as charneca, are cultivated with mainly native Portuguese varieties such as Trincadeira, Touriga Nacional, Aragonês, Arinto, Fernão Pires, which are vinified to produce wines according to the family's vision of producing the highest quality expression of the Tejo region's terroir.
TERROIR	Charneca
SOIL	Poor sandy soils
APPELLATION	VR Tejo
WINE TYPE	Red Wine
GRAPE VARIETIES	Aragonês, Trincadeira, Cabernet Sauvignon, Merlot
TASTING NOTES	Raspberry, blackberry, blueberry, cassis, touches of spice like clove, star anise, slight briny quality and bit of pepper. Palate fruit turns a bit candied and more cherry like with notes of cocoa. Well-balanced between fruit, tannin and acid with a very clean finish.
FOOD PAIRING	A very versatile red but would be great with game birds or roast red meat.
PRODUCTION	120,000 bottles
WEBSITE	www.casacadaval.pt