

TECHNICAL NOTES



WINE NAME	Casa Cadaval Trincadeira
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	DOC do Tejo
WINE TYPE	Red Wine
GRAPE VARIETIES	Trincadeira
TASTING NOTES	Juicy, red floral, hibiscus, slightly perfumed, cherry, strawberry, kool-aid, coffee, anise, slight hint of celery. The palate has mild but firm tannins with crisp acidity and a very long flavorful finish.
FOOD PAIRING	Lighter protein dishes like roast poultry or pork. Pork tenderloin with a spiced cherry sauced would be delicious.
PRODUCTION	6,600 bottles
WEBSITE	www.casacadaval.pt