



TECHNICAL NOTES

**WINE NAME****Padre Pedro Branco Reserva****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

White Wine

GRAPE VARIETIES

Viognier (70%), Arinto

TASTING NOTES

Floral, honeysuckle, jasmine, vanilla, candied orange peel, peanut shells, touch of crème brûlée, bit of earth and some vegetative notes bit like fresh zucchini or squash. Fills out on the palate and becomes quite luscious with good balanced and length.

FOOD PAIRING

Scallops with saffron or citrus cream sauce.

PRODUCTION

3,600 bottles

WEBSITEwww.casacadaval.pt*Defined by a river. Refined by tradition.*

For more information, please contact:

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