



TECHNICAL NOTES

**WINE NAME**

Padre Pedro Branco

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

Arinto, Fernão Pires, Gouveio (Verdelho), Viognier

TASTING NOTES

Bright lemon-green color in the glass. The nose is bursting with floral tones, citrus, green apple, white peach, and shaved fennel. Very crisp and citrusy on the palate with a touch of minerality.

FOOD PAIRING

Perfect as an aperitif or with seafood.

PRODUCTION

22,000 bottles

WEBSITE

www.casacadaval.pt



Defined by a river. Refined by tradition.

For more information, please contact:

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