



CASA CADAVAL TRINCADEIRA PRETA VINHAS VELHAS

SKU: PWCCDTP

Located 80km northeast from Lisbon, north of the Tejo River, Casa Cadaval has belonged to the Álvares Pereira de Melo (Cadaval) family since 1648. The large estate is 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 cultivate a wide range of mainly indigenous grape varieties. Casa Cadaval are widely regarded as the finest wine producer of the region.

Tejo is perhaps the oldest wine producing region of Portugal with a history that stretches back to Roman times. The soils are mainly alluvial sands and clays, rich in ancient marine minerals. Casa Cadaval is located in the Charneca sector, which is well-drained, hot and dry, producing some of the most concentrated wines of the region as the roots penetrate deep into the subsoil in the search for nutrients and water. Grasses and herbs grown between the rows of vines to encourage competition and biodiversity. This is from the estate's oldest vineyard, which consists of low-yielding 70-year-old bush vines grown on unirrigated sandy soils.

The grapes are handpicked, totally destemmed and fermented warm in tanks with a 3-week maceration period in total. The wine is then aged for 12 months in 500 litre, French oak barrels followed by another year in bottle.

Grape: 100% Trincadeira Preta

Tasting Notes: A wonderfully complex wine with aromas of dark berries, coffee, pepper and savoury spice. Full bodied yet with an elegance in the finely judged tannins – a really stylish red.

Food Match: Ideal with richer meat dishes and aged cheese.

An alternative to: High quality right bank Bordeaux such as St Emilion.

Closure: Natural Cork

Farming Practices: Organic - Vegan - Contains Sulfites

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