



CASA CADAVAL TINTO RESERVA

£18.50

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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. The grapes are grown in the Adua parcel, which consists of low-yielding 35 year old vines.

Each variety harvested separately by hand and after a selection, a warm fermentation occurs in stainless steel tanks, after which the wine is aged in used French oak barrels for 12 months, and then aged for a further year in bottle.

Grape: Touriga Nacional, Trincadeira, Alicante Bouschet, Merlot

Tasting Notes: A complex nose showing violets, blueberries spiced red fruits. Medium-bodied, soft round and succulent with gentle tannins finishing with a touch

of bitter cherry. A delicious, crowd-pleasing wine.

Food Match: A great match for spiced chicken, charcuterie and cheeses.

Awards: Wine Enthusiast: 91pts | **Robert Parker:** 90pts

An alternative to: Côtes-du-Rhône, Gigondas, Chateauneuf-du-Pape.

Closure: Natural Cork

Farming Practices: Contains Sulfites

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