



CASA CADAVAL BRANCO 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. From the sandy-soiled Serradinho district, the vines are 25 years old and only yield 3 tonnes to the hectare.

The grapes are hand-picked and after selection chilled at a very low temperature for 24 hrs prior to pressing. Fermentation occurs in 300 litre French oak barrels for around a month followed by 6

months ageing with weekly batonnage.

Grape: Arinto, Viognier

Tasting Notes: Pale straw colour, and intense aromas of nectarine, apricot and melon with a touch of spice. Very complex, with nice minerality and freshness, showing silky and dense texture and finishing long and creamy.

Food Match: Ideal with shellfish and roast chicken

An alternative to: Viognier and Chardonnay

Closure: Natural Cork

Awards: Wine Enthusiast: 90pts

Farming Practices: Contains Sulfites

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