



CASA CADAVAL COLHEITA ROSÉ

£14.00

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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 were hand-picked and then vinified in stainless steel tanks at a low temperature with brief skin contact and no pressing, to achieve freshness and purity.

Grape: Touriga Nacional, Aragonez

Tasting Notes: Pale salmon colour with intense aroma of wild strawberry and a touch of

dried peach and spice that adds another dimension of complexity. Appealing ripe, juicy texture with a fresh dry finish.

Food Match: Drinks well on its own but has the texture and weight to match with a wide range of dishes, especially those with a little spice.

Closure: Natural Cork

Farming Practices: Contains Sulfites

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