




 QUINTA DA
 PACHECA

THE ESSENCE OF DOURO VALLEY

Among the valleys of the Douro River, near the left bank, in the village of Cambres, Lamego county, in the heart of the first Pombaline demarcation of the Region, is Quinta da Pacheca. With around 75 hectares of own vineyards planted in the Humanity World Heritage, classified by UNESCO in 2001, Quinta da Pacheca has always been focused in the production of quality Douro DOC and Port wines and was one of the first in the region to bottle DOC wines under its own brand.

Quinta da Pacheca has become one of the most visited estates in the Douro Region and has been consecutively awarded in wine tourism, example of this is the prestigious distinction of Best of Wine Tourism* in various modalities, and in its famous wines which have been receiving the most distinct awards.



*Come Hungry
Leave Happy*

CASABRASILRESTAURANTS.CO.UK

SOUTHAMPTON (WESTQUAY) | PORTSMOUTH (PORT SOLENT) | BRISTOL (CABOT CIRCUS)



*TERMS AND CONDITIONS APPLY. A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL FOR TABLES OF 6 OR MORE. IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET YOUR SERVER KNOW. ALL PRICES INCLUSIVE OF VAT. PLEASE NOTE OUR FOOD MAY CONTAIN NUTS, SMALL BONES AND SEA FOOD SHELL FRAGMENTS AND OUR MEAT PRODUCTS MAY VARY DEPENDING ON AVAILABILITY. CASA BRASIL IS A REGISTERED TRADE MARK OF CASA BRASIL (HOLDINGS) LIMITED.



**DISCOVER OUR
NEW WINES FROM
QUINTA DA PACHECA,
DOURO, PORTUGAL**



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WINEGROWERS SINCE 1738

CASA BRASIL VISIT 2023

THE DOURO ADVENTURE

David, Paulo, and Evandro first heard about Quinta da Pacheca through their business partner Atlantico UK. Born in Northern Portugal, Evandro already knew the wonders of the Douro region, and therefore he was eager to show them to the rest of the team.

They all flew to Portugal to embark on a venture to the Douro valleys and its beautiful landscapes, walked through the extensive vineyards of Quinta da Pacheca, and stayed in its iconic hotel while trying typical Portuguese food with the wines presented here.

You too can capture the essence of quality winemaking and engage in a delicious gastronomic experience.



PACHECA RESERVA

White Wine

37.90

Presents an intense aroma with white fruits notes, tropical fruits and light citrus. In the mouth has a lively attack with very good structure and natural acidity that gives it well balanced freshness with the post-fermentative stage wood notes. Very harmonious ending.

Food Pairing:

Excellent as an aperitif, as well as accompany fish dishes and seafood.

Alcohol by volume (ABV) 13.5%



PACHECA MOSCATEL GALEGO

White Wine

30.20

A very balanced and elegant wine. It has, as is typical of the variety, an exuberant aroma with notes of citrus and linden flowers and honey.

The mouth is "spiced" by acidity and minerality, ensuring a delicious freshness.

Food Pairing: Great for snacking and drinking alone.

Alcohol by volume (ABV) 12%



PACHECA RESERVA TOURIGA NACIONAL

Rosé Wine

37.90

A soft, ripe and fruity wine, this 100% Touriga Nacional has layers of strawberry fruit along with tangy acidity.

Food Pairing:

Ideal wine for an aperitif or to accompany light meals and salads.

Alcohol by volume (ABV) 12.5%



PACHECA RESERVA VINHAS VELHAS

Red Wine

47.95

Pacheca Vinhas Velhas reveals good aromatic intensity, very complex with elegant notes of chocolate and black fruit, such as blueberry and blackberry. It's very balanced in the mouth with present tannins and well-integrated wood, long and persistent finish.

Food Pairing: Great with red meats, roasted beef and grilled meats in general.

Alcohol by volume (ABV) 13.5%



PACHECA RESERVA SOUSÃO

Red Wine

44.60

In the nose, it has an enormous aromatic intensity of red fruits and black wild berries with hints of menthol. In the mouth, it is very balanced, with a lot of structure, volume and persistence. It has an acidity that is very present, which gives it elegance; the wood is very well integrated.

Food Pairing:

Pair with hearty pork and braised meats.

Alcohol by volume (ABV) 13.5%

