



Cas'Amaro

Brand		Bustelo
Type		Vinho Verde doc
Country.Region		Portugal/Vinhos Verdes
Year		2023

Grape Variety	Arinto
Soil Vineyards	Granitic

Winemaking

Hand harvest, the grapes are destemmed and crushed on arrival at the winery and then pressed. The must is cooled down to 8°C and static decanted for 2 days. After separating the lees, fermentation begins and takes place for around 3 weeks at 12-14°C. After fermentation, it is aged for 3 months on fine lees, followed by bottling.

Alcohol	12% vol
Total Acidity	5,95g/L
ph	3,25

Wine Tasting Notes

Floral aroma, very exuberant. In the mouth the acidity is very present but well integrated. Citrus notes in the flavour and some volume.

Food Pairing

Goes well with Asian food and codfish "À Brás".

Wine capacity	750ml
Nº of Bottles	3.400 grf
Stopper	Cork
	Vegan Wine

