



Cas' Amaro

Brand		Caminho
Type		White
Country.Region		Portugal / DOP DÃO
Year		2022

Grape Varieties	Encruzado, Malvasia Fina e Cerceal-Branco
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Soil Vineyards	Granitic
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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 2 weeks at 14-16°C. Around half of the blend ages in stainless steel vats on fine lees for 6 months and the other half ages in used barrels for 6 months.

Alcohol	12,5% vol
Total Acidity	5,70g/L
pH	3,27

Wine Tasting Notes

Citrus yellow colour. Mineral aroma and notes of white-fleshed fruit. Good volume in the mouth, with great freshness.

Food Pairing

Goes well with seafood rice, paella and salads.



Wine Capacity	750ml
Nº of Bottles	3.370grf
Stopper	Cork
	Vegan wine