



Cas'Amaro

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

Grape Variety	Touriga Nacional
Soil Vineyards	Granitic

Winemaking

Hand harvest. On arrival at the winery, the grapes are destemmed and crushed, then placed in conical tanks where fermentation begins spontaneously, which normally lasts around 2 to 3 weeks at 26°C. During this period in which the wine is in contact with the masses, two pumping overs are carried out each day. After the end of fermentation, the pasta is pressed and part of the wine is aged in stainless steel vats and part in used oak barrels for a year. After filling, it is aged for 6 months in the bottle.

Alcohol	13,5% vol
Total Acidity	4,75g/L
pH	3,71

Wine Tasting Notes

Ruby colour. Floral aroma typical of the variety, with menthol notes. On the palate it's lively, with good, silky tannins.

Food Pairing

A very gastronomic wine, it goes very well with stews, spicy meat dishes and oven roasts

Wine Capacity	750ml
Nº of Bottles	3.400 grf
Stopper	Cork



Vegan wine



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