



Cas'Amaro

Brand		Caminho
Type		Red
Country.Region		Portugal / DOP DÃO
Year		2023

Grape Variety	JAEN
Soil Vineyards	Granitic

Winemaking

Hand harvest. On arrival at the winery, the grapes are destemmed and crushed, then placed in the fermentation vats where fermentation begins, which normally lasts around 2 weeks at 24-26°C. During this period when the wine is in contact with the pasta, 2-3 pumping overs are carried out each day. After fermentation, the pasta is pressed and the wine is aged on its lees in stainless steel for 8 months.

Alcohol	13% vol
Total Acidity	5,20g/L
pH	3,76

Wine Tasting Notes

Not too deep ruby colour. Aroma of fresh red fruits, some vegetal. Very elegant on the palate, with round tannins.

Food Pairing

Roast sardines served at 14°C, summer red wine

Wine Capacity	750ml
Nº of Bottles	3.300 grf
Stopper	Cork
	Vegan wine

