



Cas'Amaro

Brand		Falatório
Type		Branco
Country.Region		Portugal / Lisboa
Year		2022

Grape Varieties	Sercial, Arinto e Fernão Pires
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Soil Vineyards	Clay-Limestone
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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. About half of the batch ages in a cement tank on fine lees for 6 months and the other half ages in used barrels for 6 months.



Alcohol	13% vol
Total acidity	6,5g/L
ph	3,2

#### Wine Tasting Notes

Light straw colour. Citrus notes, green apple, tropical fruit. Very fresh, long-lasting, enveloping and appealing

#### Food Pairing

Excellent welcome drinks, salads, white meats, sushi and vegan food

Wine capacity	750ml
Nº of Bottles	16.000grf
Stopper	Cork



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Organic and Vegan