



Cas'Amaro

Brand		Madame Pió
Type		Red . Reserve
Country.Region		Portugal / Lisboa
Year		2019

Grape Varieties	Camarate / Tinta Miúda
Soil Vineyards	Clay-Limestone

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 masses are pressed and aged for 12 months, 50% in new barrels and 50% in used barrels. After filling, the wine is aged for 12 months in the bottle.

Alcohol	13,5% vol
Total acidity	5,8g/L
pH	3,55

Wine Tasting Notes

Bright, deep ruby colour. Aroma of dark chocolate, coffee and coconut. On the palate, elegant tannins and dried fruit stand out.

Food Pairing

To serve with red meat and hunting dishes.

Wine capacity	750ml
Nº of Bottles	2.400grf
Stopper	Cork
	Vinho Vegan



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