



Cas'Amaro

Brand		Porco Espinho
Type		White
Country.Region		Portugal / DOP DÃO
Year		2023

Grape Varieties	Malvasia Fina, Cerceal Branco e Bical
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Soil Vineyards	Granitic
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Winemaking

Harvested by hand, the grapes are destemmed and crushed on arrival at the winery and then pressed. The must is chilled to 8°C and then static decanted for 2 days. After separating the lees, fermentation begins, which takes place over 3 weeks at 12-14°C. After fermentation, it is aged for 8 months on fine lees, followed by bottling.

Alcohol	13,5% vol
Total Acidity	5,65g/L
pH	3,40

Wine Tasting Notes

Light lemon colour, white flowers and some stone fruit. On the palate it's very fresh and full-bodied, with great balance.

Food Pairing

Oven-roasted fish, seafood rice and shellfish

Wine Capacity	750ml
Nº of Bottles	6.600 grf
Stopper	Cork
	Vegan wine

