



Cas'Amaro

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

Grape Varieties **Alfrocheiro, Tinta Roriz e 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	5,10g/L
pH	3,71

Wine Tasting Notes

Light ruby colour. Aroma of forest fruits and some vegetables. In the mouth the tannins are well present, with a certain dryness that makes the wine gastronomic

Food Pairing

Cod, red meats and game dishes

Wine Capacity	750ml
Nº of Bottles	13000 grf
Stopper	Cork
	Vegan wine

