



Cas'Amaro



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

Grape Varieties	Camarate e Arinto
Soil Vineyards	Clay-Limestone

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. The end of fermentation takes place in new barrels where it is then aged for 6 months. After filling, it ages for 4 months in the bottle.



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

Wine Tasting Notes

Bright red. Red fruits. Good volume of red fruit, long finish and elegant acidity.

Food Pairing

A good combination for risottos, fusion cuisine and sushi.

Wine capacity	750ml
Nº of Bottles	1.648grf
Stopper	Cork
 PT - BIO - 08 Agricultura UE	 VEGAN
Organic and Vegan	