



Cas'Amaro



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

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. 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	15,5% vol
Total acidity	7,1g/L
pH	3,03

Wine Tasting Notes

Clear, straw yellow colour. Subtle and enveloping with buttery notes, cooked quince and orange peel combined with a hint of spice. You can feel the freshness and acidity in balance, some unctuousness, ripe fruit alongside some minerality and a slight touch of vanilla. It's a voluminous, structured wine that promises unexpected combinations.

Food Pairing

Ideal for dishes with structure and unctuousness, such as risottos and pastas. It will be an ideal partner for oven-baked dishes, fish and meat, and ideal for those who like to enjoy ample wines.

Wine capacity	750ml
Nº of Bottles	6.200 grf
Stopper	Cork