

## DOC DÃO red 2011 CASA AMÉRICO RESERVA

HISTORY	The brand "Casa Américo" was established by the hands of Américo Seabra , father, who had the dream of producing wine is homeland, Vila Nova de Tazém . The project was followed by the hands of his sons who recovered the property of the century XVIII and built a new winery. "Casa Américo" now has 100 ha of vineyards, with the oldest ranging over 100 years. Composed by the noble grape varieties from the Dão region, the several parcels are planted in granite soil, between 500 and 600m altitude. The sub-region where they are located, Serra da Estrela, is one of the most important terroirs of Dão Region well known by its natural freshness and a unique elegance.
VINEYARDS	Estas uvas são provenientes de duas parcelas localizadas em Vila Nova de Tázem. As vinhas têm 40 anos, produções de cerca de 4 ton/ha e a percentagem do lote depende das produções na vinha.
VINIFICATION	The grapes were carefully selected in the vineyard and then fully destemmed into a traditional granite "lagar". During the fermentation the wine assembled by foot treading, with the temperature controled by endogenous plaques. After the fermentation, the wine was transferred to 225L both new and second year French oak barrels, where it rested for 8 months.
TASTING NOTES	Deep ruby colour, aromas with notes of wild berries, pine needles and a light scent of oak. The palate shows noble tannins, a silky texture and a long finish.
GRAPE VARIETIES	50% Touriga Nacional, 30% Tinta Roriz and 20% Alfrocheiro Preto
ALCOHOLIC DEGREE	13,5%
TOTAL ACIDITY	5,7 g/L
РН	3,72
TOTAL SUGARS	3,0
AGING	8 months in French oak barrels



## WINE SPECTATOR

«Juicy and pure, this is filled with snappy red currant, green olive and crushed red plum flavors. Flinty details show on the finish, with accents of spice and white pepper. Drink now through 2019." by Kim Marcus



Casa Américo

Rua de São Bartolomeu 19 | 6290-632 Vila Nova de Tazem | Portugal Tel. +351 238 481 180 | info@casaamerico.pt