



CASA
américo
FAMILY  TRADITION

DOC DÃO white 2014 CASA AMÉRICO

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 The grape we use to produce this wine are a selection of several estates around the Village of Vila nova de Tázem. The ages are between 15 and 40 years and the blend is made in the vineyard.

VINIFICATION The grapes were hand-picked to 20Kg boxes and then crushed, followed by gentle pressing allowing some maceration, with immediate cooling of the juice and decanting at 12°C (54° F). The fermentation took place in small stainless steel vats under temperature control of 16°C (61° F), to preserve all the freshness and natural aromas.

TASTING NOTES Lemon yellow color. Aroma with floral and citrus notes. The palate is delicate, with a lively acidity and refreshing finish.

GRAPE VARIETIES	40% Malvasia Fina, 30% Bical and 30% Encruzado
ALCOHOLIC DEGREE	13 %
TOTAL ACIDITY	6,2 g/L
PH	3,29
TOTAL SUGARS	2,0
AGING	apenas em depósitos inox



Casa Américo

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