



CASA
amÉRICO
FAMILY  TRADITION

DOC DÃO red 2013 **CASA AMÉRICO JAEN**

HISTORY The brand “Casa Américo” was established by the hands of Américo Seabra, father, who had the dream of producing wine in his 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 These grapes are from two plots located in the village of Gouveia. The vines are 40 years old with yields around 3ton/ha, altitude of 600m high and only the best grapes are selected to the final blend.

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 controlled by endogenous plaques. After the fermentation, the wine remained in stainless steel vats and after the bottling spend 1 year in the bottle before the release to the market.

TASTING NOTES Open ruby color. Subtle aroma with red fruits aromas like strawberries and raspberries. The palate is earthy, with a nice balanced acidity and round tannins

GRAPE VARIETIES	100% Jaen
ALCOHOLIC DEGREE	13 %
TOTAL ACIDITY	5,5 g/L
PH	3,73
TOTAL SUGARS	2,5 g/l
AGING	UNOAKED - stainless steel only

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WINE SPECTATOR

"Powerfully fruity, with red plum, raspberry and dark currant flavors, backed by fresh acidity and firm tannins. Bittersweet chocolate notes show midpalate, leading to porcino accents on the finish. Reminiscent of cru Beaujolais. Drink now through 2020." by Kim Marcus

