



CASA
amÉRICO
FAMILY  TRADITION

DOC DÃO red 2017 **SONANTE**

HISTORY The brand “Casa Américo” was established by the hands of Americo 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 and here are produced wines with freshness and a unique elegance.

VINEYARDS This grapes are a blend of selected grapes from several parcels scattered around the village of Vila Nova de Tázem, Gouveia and Pinhanços.

VINIFICATION The grapes were fully destemmed and gently crushed to stainless steel tanks. After cold maceration for 24 hours, the fermentation was initiated under controlled temperature of 23°C. During this process, we assembled the wine and the skins with a gentle pumping.

TASTING NOTES Bright ruby color. Intense aroma, in which red fruits prevail, along with some spices notes. The palate shows balance, with a good and fresh acidity and soft and round tannins.

GRAPE VARIETIES	Tinta Roriz, Jaen and Touriga Nacional
ALCOHOLIC DEGREE	13,5 %
TOTAL ACIDITY	5,7 g/L
PH	3,65
TOTAL SUGARS	2,1
AGING	stainless stell only

