

CASA DE OLEIROS

Technical Charts

Casa de Oleiros Vinhão | DOC VINHO VERDE | 0,75 L



- **Vintage year** 2023
- **Producer** Casa de Oleiros
- **Country of origin** Portugal
- **Wine-producing region** DOC VINHO VERDE
- **Grape varieties** 100 % Vinhão
- **Analytic data**

% VOL.	11,6 % vol.
Total acidity	7,0 g/dm.3
Volatile acidity	0,44 g/dm.3
pH	3,15
- **Organoleptic profile** After the meticulous selection of the grapes, vinification with foot treading in granite mill follows to bring out the full potential of the vinhão grape variety. This produces Casa de Oleiros vinhão, a young and fruity red wine of garnet red color. Structured, expressing its tannins in harmony with red fruits. The aftertaste is fresh, intense and long-lasting.
- **Food pairing** Reveal its unique qualities in pairing with traditional Portuguese cuisine, such as Sardines, Lamprey and meats such as Pork, Wild boar, Deer and wild Rabbit. Suitable for connoisseurs. It should be enjoyed at 10-11°C.
- **Winemaker** Jorge Sousa Pinto